

SABBIENERE

Straight out of volcanic lands, where the colour of the ground itself recalls an ancestral moment of life, Sabbienere is young and fruity aglianico, that expresses the richness and the strenght of its territory: the vinification process is minimal and respectful to enhance the main features of one of the most important red varieties.

The great minerality gives Sabbienere an extraordinary expressive deepness.

Appellation

Irpinia Aglianico DOC

Grape

Aglianico

Fermentation

Fermentation and maceration in stainless steel tanks for about 2-3 weeks

Maturation

About 8-10 months in stainless steel tanks

Fining Process

At least 6 months in the bottle

Organoleptic Examination

Intense and clear ruby red.

At the nose light hints of berries, licorice and earth. In the mouth is balanced with an intense balsamic and salty finish.

Food Pairing

Versatile wine to pair with meat courses (especially lamb) or typical Campania recipes such as eggplants parmigiana.

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