



CONSOLI®

VINI DAL 1920

Aglianico is one of Southern Italy's oldest black grape varieties. It was introduced in Campania by Greek settlers in the 7th and 6th centuries b.C. While its name dates back to the Aragonese domination of the 15th century. Aglianico-based wines are very versatile, elegant and harmonious, and contain the perfect amount of natural tannin.

HELIANTHUS AGLIANICO BENEVENTANO

Protected Geographical Indication

These vines are robust, fertile and very productive. They are usually trained with espalier systems. Harvest takes place between the first and the third decade of October and the resulting must shows high levels of sweetness and acidity which make this wine particularly fresh and pleasing to the palate.

The pressing process has to be gentle; it is left to ferment at a cold temperature in stainless steel tanks.

It is made exclusively from Aglianico grapes.

ALCOHOL CONTENT

13,5% vol.



SERVICE TEMPERATURE

18° - 20°C.

ORGANOLEPTIC ANALYSIS

This wine is austere and has great character and body. Its colour is ruby red, its scent is unique and lingering and shows a wild berry note. Its taste is dry, presenting a fair amount of tannins, and gets silkier with ageing.

FOOD PAIRING

It's intense scent, well-balanced acidity, strong character, smooth finish and fruity aroma make this wine a perfect match for every dish.