

TENUTA SCUOTTO AGLIANICO 2019



WINE INTRODUCTION

The history of the aglianico has ancient origins.. it is believed that the Greeks, in the migration to the regions that merged into Magna Graecia, brought the first vines to Italy and planted them on the land between Campania and Basilicata. It was the period between the seventh and sixth centuries BC, The first effective evidences date back to Roman era. There is no certainty regarding the origin of its name. The most accepted theory, however, is that the Aglianico Name descends from "Hellenic" or from City of Elea on Tyrrhenian sea. According to a paper published by the historian Riccardo Valli, the Aglianico word has no derivation from Hellenic, but instead originates from the flat land where the vines were located during the Spanish domination. In fact, "Llano" in Hispanic means flat land.

WINEMAKER VINTAGE DESCRIPTION

The 2019 vintage was a cool one and with rainfall well distributed throughout the year. The spring months were characterised by temperate climate, with low rainfall and heat stress, this has led to a good, healthy fruit. The full ripening of the grapes was guaranteed by a breezy September with good variations in temperature. Given the weather conditions, the harvest took place later than in previous years lasted until the end of October/early November.

WINEMAKING NOTE

Vinification technique: pressing grapes carefully selected, 12 days of maceration, followed by racking. Ageing: 6 months in bottles.

APPEARANCE, AROMA AND TASTING NOTE

Intense ruby red in colour, its aromas are intense and fruity with inkling of ripe red fruits. The palate is persistent and harmonic.

WINE INFORMATION

Country:	Italy
Region:	Campania
Sub-Region:	Irpinia
Wine Type:	Red
Producer:	Tenuta Scutto
Wine Name:	Aglianico
Vintage:	2019
Principle Grape (%):	Aglianico (100)
Closure:	Technical Cork Stoppers
Vegetarian Wine:	Yes
Vegan Wine:	Yes
ABV (%):	13.50%
Acid (g/L):	5.80
pH:	3.45
Bottle Size:	75cl
Case/Pack Size:	6x75cl