

RINOMATA CANTINA
TOMBACCO
fondata nel
1919



AGLIANICO I.G.T.
DEL BENEVENTANO



AN ANCIENT WINE

Aglianico is an ancient wine, with roots that are difficult to trace. Stories and legends are intertwined leaving one thing for sure: it is a noble wine that tells of the territory in which it was born, a land that has lived under many artistic and cultural influences and of each of these has known how to preserve the best.

Perhaps it was the Greeks who brought us the vines of Aglianico. Other rumours tell of a Latin origin: of a noble Roman family, the Alli, who farmed many areas of Campania. Even the Aragonese domination could have given life to the Aglianico vine, a vine cultivated in the "tierras llanas", the plains. Whatever the true history of Aglianico, we are sure that it is the fruit of noble and secular vines and wine traditions.

Precisely for this reason we have chosen to rediscover this wine: all the legends and stories that see it as a leading character hold a mirror to its organoleptic richness. A complex and precious wine, full of charm with so much to be revealed, sip after sip, story after story.

A wine of legendary origins, full of charm and rich in nuances to taste and savour. A centuries long tradition to rediscover and return to.



A noble and proud wine that has its roots in history. It leaves in the mouth hints of spices and red fruits, offering mysterious stories and legends.



2019
Berliner Wein
Trophy
GOLD MEDAL



2019
International Wine &
Spirit Competition (IWSC)
SILVER MEDAL



2019
Concours Mundus
Vini Meiningen
SILVER MEDAL



2019
International Wine
Challenge (IWC)
COMMENDED



2016
Sommelier Wine
Awards
SILVER MEDAL



2016
Concours Mundus
Vini Meiningen
SILVER MEDAL

**AGLIANICO I.G.T.
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A deep red color with purple hues, introduces the Aglianico as a decisive wine, with a complex aroma full of notes of red fruits and spices. The taste is intense, full and enveloping, perfect to combine with rich and flavourful dishes such as roasts and aged cheeses.

Name and Denomination

Aglianico I.G.T. del Beneventano

Grape variety

100% Aglianico

Origin

vineyards in the Benevento province

Winemaking

the winemaking of the Aglianico is made in a traditional manner through daily pumping over for the first 3-4 days after the harvest. After this initial phase then follows a lengthy daily pumping until the alcoholic fermentation is accomplished. The fermentation temperature is 25°C. When the alcoholic fermentation is over, the *décuvage* follows and the skins are softly pressed, in order to obtain the best conditions for the start of the malolactic fermentation. After the malolactic fermentation, the wine is raked 2 or 3 times before being transferred partly into steel vats and partly into 500 liters tonneaus for the ageing process. After this, our enologist prepares the *cuvée* for the bottling of Aglianico I.G.T. Beneventano.

Storage and ageing

storage in a cool dry place is recommended, as the aging process for this important wine can last more than 6 years.

Colour

dark, deep, rub red, with clear purplish tones.

Bouquet

this wine is clear and complex, with enjoyable hints of cherry and red berries fragrance, followed by a marked vanilla and spicy note.

Flavour

excellent mouth entry, elegant and warm, sapid and fullbodied. Good length and persistence that leaves an enjoyable soft sensation and a pleasant mouth which asks for another sip. With nuances of cherry, plum and spice.

Alcohol content

14% vol.

Optimal serving temperature

18-20°C

Gastronomic matches

Aglianico combines very well with all roasted red meats and aged cheeses.

Packaging

in 75 cl borgognotta bottles, boxes of 6.