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The prestigious Wine

of the "Terra di Mezzo"



ALTAVILLA

AGLIANICO - DAUNIA I.G.P.

Variety: 100% Aglianico.

Vineyards altitude: 200 m a.s.l.

Soil characteristics: chalky-marl soil, clayey, rich in skeleton.

Space density: 5000 plants/hectare average.

Growing system: simple curtain (single Guyot).

Yield: 7 tons/hectare - *Juice yield:* 65%.

Time and management of harvest: end of October. Only hand-harvest on 15 Kg boxes.

Wine-making: after careful selection of grapes on field, the vinification is made in 50 Hl. capacity tanks with skin maceration at 22-25 °C. The malolactic fermentation is made at the same time of alcoholic fermentation.

Ageing: 10 months in stainless steel tanks with micro-oxygenation and batonnage on lees. Follows 12 months in French barrels ageing and 6 months of bottle ageing before release.

Alcohol content: 14 % vol

Organoleptic characteristics: Varietal wine, with dark ruby-red colour and violet-bordeaux memories. Sensorial complexity, with fruity notes (cherries under spirit, plum and spices (tobacco, China ink) with an unforgettable final goudron (tar) sensation. Full-body wine, with Exclusive elegance between texture and acidity, 8-9 sec. tasting length.

Food pairings: Altavilla's slightly tannic, full-bodied and superbly savoury flavour makes it an ideal accompaniment to game and roast meats, spicy dishes and marinated meat.

How to serve: 18/20 °C

Altavilla it is a wine low content of sulphites. Is made entirely from our own grapes, vinified and bottled in our own winery.

