



DI MEO®
SALZA IRPINA

CAMPANIA AGLIANICO IGT

In the early 1980s, Erminia, Generoso and Roberto Di Meo acquired the historical estate from their parents Vittorio and Alessandrina, located in the province of Avellino, in the area of Salza Irpina. The estate, a beautiful 18th-century farmhouse that was once a hunting lodge of the Caracciolo Prince, is surrounded by gently rolling, breezy hillsides.

The goal of the three siblings was to produce wines from the most widespread native varieties in Irpinia, like Fiano, Greco, Aglianico and Coda di volpe, and promote the value of cultural and regional traditions. They decided to plant vineyards, and in 1986 they produced their first vintage.

The Aglianico is brilliant ruby red in the glass, with hints of sour cherries, myrtle, aromatic herbs, and violet. On the palate it is well-structured, with intense tannins and flavorsome dry extract. Pairs beautifully with lasagna or a barley bean soup.

GRAPES	100% Aglianico
LOCATION OF VINEYARDS	Montemarano and Mirabella Eclano
ALTITUDE	450-650 m a.s.l.
ORIENTATION	Northwest
SOIL	Sandy and clayey
VINE TRAINING	Espalier with spurred cordon pruning
PLANTING DENSITY	3,000 vines per hectare with yields of 60 quintals per hectare
VINIFICATION	Manual harvest of selected bunches in 15 kg baskets, skin maceration, fermentation at around 26°C for 15-20 days, during which pump-over and délestages are executed periodically. Following the first racking, a malolactic fermentation is done.
AGEING	French oak barriques for 12 months, with a final ageing in bottle for a further 12 months.
ABV	13.5%
OENOLOGIST	Roberto di Meo



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