



PRODUCER PROFILE

Estate owned by: Piero Mastroberardino
 Winemaker: Massimo Di Renzo
 Total acreage under vine: 785
 Estate founded: 1878
 Winery production: 2,400,000 Bottles
 Region: Campania
 Country: Italy



Redimore Irpinia Aglianico DOC 2015

WINE DESCRIPTION

The name Redimore, or "king of blackberries," recalls the youthful aromas of its single varietal composition. 100% Aglianico grapes harvested in October go into the vats which produce Redimore. The grapes are aged in French oak barriques for 12 months. The perfumes, flavors and plumpness of the fruit are typical of this young Aglianico.

ABOUT THE VINEYARD

Mirabella Eclano, with a South-West exposure and a deep and sandy, with traces of limestone and clay layers along the profile, well-drained soil. The altitude is of 400 m a.s.l. The training system is the espalier with cordon spur pruning system and the density of plantation is of about 5,000 vines/hectare (about 2,000 vines/acre) with an yield of about 5,000 kg/ha (4,460 lbs/acre) and 1 kg/vine (2.20 lbs/vine).

WINE PRODUCTION

Vinification with long maceration on the skins at controlled temperature in stainless steel tanks. Refines for 12 months in French oak barriques, and 6 months in the bottle before release.

TASTING NOTES

Deep ruby red color. Complex and intense, with hints of red fruits, especially strawberries and raspberries, and spices such as vanilla, tobacco, cocoa and coffee. Elegant, well-structured, with a long persistence and a remarkable softness.

FOOD PAIRING

Pair with red meats dishes, game and mature cheeses.

VINEYARD & PRODUCTION INFO

Vineyard name:	The Mirabella Eclano vineyard
Vineyard size:	15 acres
Soil composition:	Calcareous Clay Sandy-Loam
Training method:	Espalier and Cordon Spur-pruned
Elevation:	1,320 feet
Vines/acre:	2,000
Yield/acre:	2.0 tons
Exposure:	Southwestern
Year vineyard planted:	2004
Harvest time:	October
First vintage of this wine:	2008
Bottles produced of this wine:	30,000

WINEMAKING & AGING

Varietal composition:	100% Aglianico
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	10 days
Fermentation temperature:	72-73 °F
Maceration technique:	Cold Soak Maceration; Racking, and Pumpovers
Length of maceration:	2 days; 21-23 days
Malolactic fermentation:	Yes
Type of aging container:	Barriques
Size of aging container:	225 L
Age of aging container:	1 - 3 years
Type of oak:	French
Length of aging before bottling:	10 months
Length of bottle aging:	6 months

ANALYTICAL DATA

Alcohol: 13.5% ©2019 · Selected & Imported by Winebow Inc., New York, NY · winebow.com

pH level:	3.5
Residual sugar:	0.2 g/L
Acidity:	5.8 g/L
Dry extract:	30.0 g/L