

# Di Meo Aglianico Tradizione

## THE FACTS

**COUNTRY:** Italy

**REGION:** Campania

**APPELLATION:** Campania

**CEPAGE:** 100% Aglianico

**WINEMAKING:** 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.

**AGING:** 12 months in French oak barrique and 12 months in bottle.

## THE STORY

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 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. So, they decided to plant vineyards and, in 1986 they produced their first vintage.

Today the company is run by Roberto, Oenologist, Winemaker and Sales Manager, and by Generoso, promoter of “Di Meo Vini ad Arte,” a project to enhance and spread worldwide the cultural heritage of Irpinia and Campania.

## THE ADJECTIVES

**AROMAS / FLAVORS:** Hints of sour cherries, myrtle, aromatic herbs, and violet.

**MOUTHFEEL:** Well-structured; intense tannins and flavorsome dry extract.

## THE SELLING POINTS

**AWARDS:** 94pts James Suckling

**SUSTAINABILITY:** Sustainable In Practice

**PAIRINGS:** Pairs beautifully with lasagna or a barley bean soup.

