



Naima Willburger 2009



IGP Paestum Aglianico

Grapes: 100% Aglianico

Vineyard of origin: Destre (250 m asl)

Soil: Cilento's argillaceous, calcareous flysch

Training System: bilateral Guyot

Plants per hectare: 5,500

Yield per hectare: 40 q

Average age of plants: 30 years

Period of harvest: half October

Harvest type: manual

Maceration 15 days steel, start of fermentation with pied de cuve

Refinement: 1 year steel, 5 years barrel (30 hl), over 3 years in bottle

Alcohol: 15%

Tasting notes:

Vibrant garnet red wine. Complex on the olfactory level, it is rich in hints of fruit, undergrowth, thyme, blackberries. The tertiary part is remarkable, dominated by notes of leather, pepper, tobacco, licorice and cocoa beans. Round and mineral in the mouth, with velvety tannins. Very intense and very persistent. Perfect if sipped calmly and savored slowly, it can be combined with complex and structured meat dishes.