

DICIOTTO

Denomination

Campania Aglianico IGT

Grapes

Aglianico

Fermentation

Alcoholic fermentation and maceration in stainless steel tanks

Maturation

Around 12 months in French durmast oak barriques

Aging

At least 3 months in bottle

Organoleptic examination

Aglianico from the Cilento coast has a fascinating and spicy bouquet with myrtle, pepper and balsamic notes. Soft on the palate with delicate tannins.

Food pairings

This wine goes perfectly with kid and lamb, steak and Neapolitan ragout.



TEMPA DI ZOÈ
CANTINA IN CILENTO

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