Montecalvo Aglianico, Benevento IGP 2023

IUG1422023

Montecalvo

— Campania, Italy

2022 Vintage

Decanter World Wine Awards Bronze 2024

A great value, easy and accessible style of Aglianico which can be enjoyed with food or on it's own, by the glass. Produced in partnership with a well-renowned, quality-driven cooperative in Campania.

Production

The Aglianico vines are cultivated in the chalky clay soils of the Benevento hills where they grow, Guyot-trained, at around 250-300 metres altitude. The grapes are harvested in the first half of October.

The grapes undergo cold maceration on the skins for 10 days with some daily pumping-over. Then alcoholic and malolactic fermentation take place in stainless steel, followed by maturation in tonneaux. The wine is bottled the spring following the harvest.

Tasting note

Intense dark fruit aromas with savoury hints. Fleshy bramble and plum characters on the palate with ripe tannins and juicy acidity.

Food Match

A good match for barbecued beef and rich tomato pasta dishes

ABV:
12.50%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Category:
Sustainable

Appellation:
Benevento IGP

Winemaker:
Daniele Prosperi

Grape Varieties:
Aglianico 100%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
8010145731181