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Viticoltori Migliozi

RAMPANIUCI

FALERNO DEL MASSICO

Denominazione di origine controllata

Grapes

Aglianico 70%, Piediroso 20,
Primitivo 10%

Area of production

Falerno Hills Rampaniuci

Vineyard altitude

Hills exposed at 360° between 100/ 150
metres from the sea level

Soil

Vulcanic and sandy soil

Training system

Controspalliera bassa potata a Guyot
and Cordone Speronato

Implant density

4.500 per hectare

Must-to-fruit ratio

50-60 ql. per hectare with thinning grape

Harvest period

First decade of October

Harvest time

The grapes are hand picked upon the
phenolic maturation

Yeast

Indigenous

Time of fermentation and maceration

50 - 60 days

Malolactic

in Oak

Vinification technique

After a rasping press, the must is left to
fermentation between 50 to 60 days in
stainless steel tanks at controlled
temperature. After 4 months in stainless steel,
the wine continues its ageing process for 12
months in French oak (both barriques of 200
lt and tonneau of 750 lt, with different toasts).
The last passage will be in bottles for 12
months before being marketed.

Tasting notes: a fascinating deep ruby colour
with intense wild berry fruits, balsamic and
black pepper note

Alcohol (% in volume)

on average 14%

Dry extract

34 gr/lt

Total acidity

5.30

Serving suggestions

Ideal with game, boar, pot roast, braised
meat. Excellent with elaborated dishes, spicy
sauces, aged cheese



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