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Viticoltori Migliozi

FALERNO DEL MASSICO

Denominazione di Origine Controllata

Grapes

Aglianico 80%, Piediroso 20%

Production area

Casale di Carinola (CE)

Vineyard altitude/exposure

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

Soil

Volcanic and sandy

Training system

Downwards-trained vertical-trellised
Guyot-pruned and spurred cordon

Densità di impianto

4.500 per ettaro

Implant density

4.500 per hectare

Harvest time

Grapes are hand-picked upon the
phenolic maturation and placed in
perforated cases

Yeast

Indigenous

Time of maceration on skins

15 - 30 days

Malolactic

in wood

Alcohol (% in volume)

14

Total acidity

5,9

Vinification technique

After soft pressing and destemming,
must is left to fermentation between
50 to 60 days in stainless steel tanks
at controlled temperature. Grapes
are manufactured first in stainless
steel for 4 months, then the wine
starts its ageing process for 12
months in oak (barrels of 500 and
750 lt with different toast and origin),
then it continues in bottle for 12

more months before being marketed

Tasting notes

Lively ruby red colour, strong and
intriguing fragrances recalling
cherries and plums, followed by
undergrowth and earthiness notes;
sharp spicing of rhubarb and
chinchona with balsamic notes of
myrtle and cocoa powder.
Nose-palate profile highlights direct
and remarkable tannins, with
medium-length and absolute
pleasantness, warm and mid bodied.

Serving suggestions

Ideal as a complement for a juicy
black little pork fillet with "porcini"
mushrooms.



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