



Castello Ducale, Aglianico Sannio, 2010, DOC



Varietal	Aglianico 85%, Other 15%
Region	Campania
Harvest Method	The grapes are harvested by hand.
Vini-fication	This grape is produced in "red" at controlled temperatures.
Aging Process	Aged in oak for 6 months.
Aroma	This wine has aromas of chocolate and plum.
Palate	This wine is full-bodied with firm tannins and high acidity, endowing it with good aging potential.
Food Pairings	Best with roasted red meat and seasoned cheeses.
Serving Temperature	18°-20°C/64°-67°F