

## Giuv Aglianico Biologico

INDICAZIONE GEOGRAFICA TIPICA

*The name “Giuv” derives from the abbreviation of the nickname of the Paternoster family which, in a joking manner, has been reserved for this certified organic wine.*



### TASTING NOTE

*A bright ruby red with gleaming highlights, it displays on the nose intense aromas of red fruits such as cherries and plums, as well as spicy notes of pepper and tobacco. On the palate it is dry, of medium weight, with evident tannins and nice freshness and tanginess, which make it particularly juicy and appealing.*

### GRAPES

Aglianico del Vulture 100%

### ORIGIN

The area of Mount Vulture. Vineyards with an average age of between six and eight years, Guyot-trained and cultivated according to organic methods, with a maximum yield of 7000 kg/ha

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### VINIFICATION and MATURATION

Classic red wine vinification of specially selected, destemmed grapes. Fermentation and maceration for 12-15 days in stainless steel with daily manual punching down of the cap and constant control of temperature. Malolactic fermentation and maturation in a Slavonian oak vat for 12 months, followed by 6 months' bottle-aging.

### ALCOHOL

13,5% vol.

### SERVING TEMPERATURE

08-10°C in a tulip-shaped glass

### SERVING SUGGESTIONS

A wine for drinking throughout a meal, it goes particularly well with rich pasta dishes like lasagna and spaghetti bolognese, grilled meats, moderately aged cheeses, Italian cold cuts and sausages.

### BOTTLE SIZE

750 ml

