



MONTESOLE®



“SAIRUS” SANNIO AGLIANICO DOC

Aglianico is probably the grape with the longest consumer history of all.

The name may be a corruption of *vitis hellenica*, Latin for "Greek vine", although the thoroughly modern tool of DNA analysis has found no close relationships with any known Greek varieties. Another etymology posits a corruption of *Apulianicum*, the Latin name for the whole of southern Italy in the time of ancient Rome. During this period, Aglianico was the principal grape of the famous *Falernian* wine, the Roman equivalent of a first-growth wine today.

Aglianico is a speciality of Campania, which encompasses Naples and Salerno on the western coast of southern Italy, and of Basilicata, the arch and instep of the boot. Although it buds early, it ripens late, with harvests as late as November in some parts of southern Italy. The vine thrives in particularly volcanic soils.

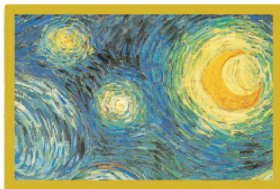
MONTESOLE, situated on the picturesque hills that separate the Irpinia and Sannio districts in the region of Campania, was founded in 1990 and started production in 1996. The fertile terrains, the volcanic soil and the unparalleled solar exposure gifted this land with precious DOC and DOCG vineyards descended from excellent Hellenic and Latin vines. Since the first vinification, it has been the firm will of the owner - already an esteemed agronomist - together with the oenologist Mr. Di Renzo, genial and concentrated on success, to study scrupulously the autochthonous vines and grapes with the purpose to produce wines of superior quality that keep constant and consistent characteristics. The important reviews and the numerous awards, despite its young age, reflect the success of the company so far, which now ranks among the most important wineries in the region and forebode its future potential.





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Varietal 100% Aglianico

Area of production Selected vineyards in the provinces of Avellino and Benevento, Italy

Soil Clayey, Calcareous, Volcanic

Vineyard In rows at an altitude ranging between 250 and 600m above sea level, from East to Southwest. Average age of the vines: 16 years

Harvest Manual harvest in mid-October, transport boxes weighing up to 20 kg.

Vinification Cold, soft pressing, fermentation at controlled temperature for at least 15 days.

Aging/Refining Six months in stainless steel vats at a controlled temperature, 24 months in barriques and oak barrels, at least one year in bottle.

Bottles produced 7,000 **First year of production** 2003

AGLIANICO SAIRUS is the ideal synthesis the precious Vitis Hellenica, the millennial vine that has its roots deep in the more ancient memories the *Campania Felix*, as testified in the historical works of Romans Marco Terenzio Varrone and Pliny the Elder.

Vinified from the annual selection of the finest grapes, this is an Aglianico of great complexity and vigorous structure, that requires at least 3 years of aging to acquire its intense red ruby color and equilibrium of spicy notes, violets and red fruits. On the palate it is both strong and extraordinarily well-balanced, with notes of ripe plum, chocolate and tobacco.

As with the pairing of grand aged reds, this Aglianico is superb with antipasti of sliced smoked meats, seasoned and sharp cheeses, pasta with mushrooms, roasts and game. Try it with *Fusilli al Ragù Napoletano*.

Recommended serving temperature: 19° - 20°C 🍷



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