

NEROAMETAN

WHITE CAMPANIA IGT

Fruit of the white vinification of Aglianico, it brings to light an ancient family project that places emphasis on the great versatility of this noble and ancient vine.

Neroametà is a tribute to the varietal origin of the black Aglianico grape which expresses itself with persuasive elegance when vinified in white. It is also a tribute to our territorial and cultural origins, to the harmonies and contrasts of our land



WINE PROFILE

NAME

WHITE CAMPANIA IGT

VARIETY

100% Aglianico

VINEYARD AND LAND

Mirabella Eclano, with south-south/east exposure and deep soil, with a loamy-sandy texture, well drained, with deep clay. Altitude 400 meters above sea level.

Espalier training system with spurred cordon pruning.

Average planting density of 4,000 vines/ha. Yield of about 7000 kg/ha and 1.5 kg/vinestock

AGE OF THE VINEYARD

15 years

COLLECTION PERIOD AND SYSTEM

Half October. Manual collection.

VINIFICATION AND AGING

White vinification of the whole grapes, without contact with the skins, in steel tanks (about 20 days) at a controlled temperature (16°C-18°C). About 10 months on the lees and at least 18 months in the bottle.

SENSORY CHARACTERISTICS



COLOR

Pale straw yellow with gray reflections



THE SCENT

Elegant bouquet, characterized by large and complex floral, lily of the valley and citrus notes, well fused with delicate fruity nuances and mineral nuances.



THE TASTE

Fresh, savory and decisive, with an intense aftertaste minerals.



PAIRINGS

Appetizers

- Fish-based soups and soups

First courses

- Risotto and pasta based on fish, shellfish and legumes

Second

- Cold cuts and fresh cheeses typical of the Irpinia tradition, white meats



ATTITUDE TO AGING

20 years and beyond



SERVICE TEMPERATURE

12 – 14 °C

Find out more

