



TERRA D'ECLANO

IRPINIA AGLIANICO
DENOMINAZIONE DI ORIGINE CONTROLLATA

TERRA D'ECLANO IS OBTAINED FROM GRAPES FROM FIVE VINEYARDS OF QUINTODECIMO ESTATE, ALL CULTIVATED WITH AGLIANICO GRAPES. IT IS A SEDUCTIVE AND ELEGANT WINE, WITH COMPLEX SCENTS OF RED FRUITS, PLUM, LICORICE AND COFFEE. THE FLAVOUR IS PERSISTENT WITH MINERAL, BALSAMIC AND SPICY NOTES. IT PRESENTS A GOOD STRUCTURE WITH SOFT AND VELVET TANNINS. THE GREAT COMPLEXITY AS WELL AS THE FULL BODY GIVE TERRA D'ECLANO WINE AN EXTRAORDINARY AGEING POTENTIAL IN BOTTLE.

TECHNICAL INFORMATION

Grape variety

Aglanico 100%.

Production area

Various parcels of the Quintodecimo estate.

Year of vineyard planting

2001.

Altitude

420-460 metres.

Exposure

South/East, South/West, North/West.

Soil composition

few clay soils, other volcanic soils.

Planting density

5000 vines/hectare.

Training system

Counter espalier with spurred cordon pruning.

Yield

1 kg/vine.

Harvest period

Second-third decade of October.

Harvest method

Manual in 15 kg stockable boxes, at full phenolic maturation.

Vinification and ageing

After the selection of the grapes, before and after destemming, the crushed grapes, ferment about 20-25 days at 28-30° C. The Wines are aged for 12 months in oak barrels (1/3 new oak).