



NATIV - BICENTO 53

SKU: XX00078

REGION: CAMPANIA

VOL: 14%

PACK: 6 x 75clcl Bottle

YEAR:

NAME: BICENTO 53- IRPINIA CAMPI
TAURASINI D.O.P.

DENOMINATION: DENOMINATION OF
CONTROLLED ORIGIN

REGION: CAMPANIA

GRAPE VARIETY: AGLIANICO

FARMING SYSTEM: BREEDING A COUNTER
AND PRUNING CORDON SPUR

SOIL: CALCAREOUS-CLAY TERRAIN

HARVEST PERIOD: OCTOBER

WINE PRODUCTION: THE GRAPES ARE
HARVESTED AND SELECTED BY HAND AND
THEN TRANSPORTED TO OUR BUSINESS IN
SMALL BOXES OF 20 KG. AFTER A LIGHT
PRESSING, GRAPES ARE SUBJECT TO A
PROCESS OF MACERATION IN STEEL SILOS
FOR ABOUT 20 DAYS. AT THE END OF THE
FERMENTATION, THE OBTAINED WINE IS
SEPARATED FROM THE GRAPES RIND.

WINE AGING: REFINING AND AGING IN
BARRIQUE

FRENCH OAK BARREL FOR 24 MONTHS

ALCOHOL CONTENT: 14% VOL

FOOD PAIRINGS: THIS WINE IS PERFECT FOR
RED MEAT DISHES AND AGED CHEESE





SERVING TEMPERATURE: 18° C

ORGANOLEPTIC PROPERTIES: THE COLOUR HAS PURPLE NUANCES WITH REFLECTIONS OF A MORE INTENSE RED. FULL-BODIED AND VELVETY WINE, WITH STRONG AROMAS OF BLUEBERRY, CHERRY AND SWEET SPICES, ENHANCED BY THE AGING IN WOOD

PRODUCT DESCRIPTION

NAME: BICENTO 53- IRPINIA CAMPI TAURASINI D.O.P.

DENOMINATION: DENOMINATION OF CONTROLLED ORIGIN

REGION: CAMPANIA

GRAPE VARIETY: AGLIANICO

FARMING SYSTEM: BREEDING A COUNTER AND PRUNING CORDON SPUR

SOIL: CALCAREOUS-CLAY TERRAIN

HARVEST PERIOD: OCTOBER

WINE PRODUCTION: THE GRAPES ARE HARVESTED AND SELECTED BY HAND AND THEN TRANSPORTED TO OUR BUSINESS IN SMALL BOXES OF 20 KG. AFTER A LIGHT PRESSING, GRAPES ARE SUBJECT TO A PROCESS OF MACERATION IN STEEL SILOS FOR ABOUT 20 DAYS. AT THE END OF THE FERMENTATION, THE OBTAINED WINE IS SEPARATED FROM THE GRAPES RIND.

WINE AGING: REFINING AND AGING IN BARRIQUE

FRENCH OAK BARREL FOR 24 MONTHS

ALCOHOL CONTENT: 14% VOL

FOOD PAIRINGS: THIS WINE IS PERFECT FOR RED MEAT DISHES AND AGED CHEESE

SERVING TEMPERATURE: 18° C

ORGANOLEPTIC PROPERTIES: THE COLOUR HAS PURPLE NUANCES WITH REFLECTIONS OF A MORE INTENSE RED. FULL-BODIED AND VELVETY WINE, WITH STRONG AROMAS OF BLUEBERRY, CHERRY AND SWEET SPICES, ENHANCED BY THE AGING IN WOOD

www.madaboutwines.co.uk

