

MONSERRATO
1973

Tecnoagricola
Azienda Agricola srl
Contrada La Francesca
82100 Benevento

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BARBERA DEL SANNIO MONSERRATO 1973

This typical Samnite vine variety holds a special place in our production. Our Barbera (Camaiola) is the best partner on special convivial occasions, but can also be best appreciated alone. Grapes come from a special and dedicated lot of our farm in Benevento, few minutes far from Pietrelcina. This Vineyard, like the whole of our farm, is grown with environmentally-friendly techniques.

Vinification

Gentle racking and soft crushing of the grapes, alcoholic fermentation of the must in stainless steel containers; secondary fermentation on skins for 8/10 days. Finally: racking, settling and decanting, Malolactic fermentation in terracotta amphorae, retrieving an ancient roman technique.

Ageing and Refining

Our Barbera is refined in amphorae for 8 month; it is bottled in spring time.

Sight

Brilliant intense red tones with violet glares.

Aroma

Violet, black pepper and orange scent, with final strawberry fragrance.

Flavour

Highly appreciated for its unique juiciness and roundness; its tannic pattern is surprisingly gentle and elegant, thanks to the refining in terracotta amphorae

Denomination

Sannio DOP Barbera

Grapes

Barbera del Sannio (Camaiola) 100%

Location

Contrada La Francesca – Benevento – Italy

Altitude

290 mt above sea level

Soil

Tuffaceous and clay-rich, highly organic

Exposure

SW

Growing System

Guyot espalier

Density

4.000 plants per hectar

Year of first installation

2001

Yield

4500 Kg per hectar

Type of agriculture

Organic

Harvesting

Hand Harvesting

Harvest season

Last decade of September

Proof

13% vol

Serving temperature

15°C – 16°C

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LEVATA MONSERRATO 1973

Falanghina is doubtlessly the best known variety of the Samnite viticulture: thanks to its peculiarity it can express different characters, according to the wine zone. The particular character of our wine allows the heat of the south - exposed lands of our farm to bloom into a unique yellow fruits and Mediterranean berries scent.

Vinification

Initial fast fermentation of the wine grapes and secondary alcoholic fermentation in temperature-controlled steel containers. Finally: racking, settling and decanting.

Ageing and refining

Our Falanghina is refined 8 months in temperature – controlled steel containers; it is bottled in spring time.

Sight

Intense straw-yellow colored with greenish glare.

Aroma

Ripe yellow fruit scent and secondary scent of citrus fruits and balm-like fragrances.

Flavour

The initial perception of complex structure and roundness is balanced by the richness of flavour typical of Falanghina. The secondary perception is pleasantly tonic.

Denomination

Falanghina IGT

Grapes

100% Falanghina

Location

Contrada La Francesca – Benevento – Italy

Altitude

300 mt above sea level

Soil

Tuffaceous and clay-rich, highly organic

Exposure

SW

Growing System

Guyot espalier

Density

4.000 plants per hectar

Year of first installation

2003

Yield

7500 Kg per hectar

Type of agriculture

Organic

Harvesting

Hand harvesting

Harvest season

last decade of September

Proof

13,5% vol

Serving temperature

11°C – 13°C

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RINTOCCO MONSERRATO 1973

Aglianico has been one of the first vine grapes installed in our farm, in the far 1998. Our Aglianico is elegantly tempered tanks to the unique organic properties of our soil and to the plantation system in the freshest lots of our farm.

Vinification

Gentle rocking and soft crushing of the grapes. Alcoholic fermentation of the must in stainless steel containers. Secondary fermentation on the rinds for 10/12 days. Finally racking, settling and decanting.

Ageing and Refining

Our Rintocco is refined partly in oak tasks, partly in steel containers for 7 months; it is bottled in spring time

Sight

Brilliant ruby red tones with violet glare.

Aroma

Marasca cherry and raspberry scent, with final liquorices fragrance.

Flavor

It boasts a rare medium tannic structure and a unique roundness and sweetish taste. It closes with a precious sapidity.

Denomination

Aglianico IGT

Grapes

100% Aglianico

Location

Contrada La Francesca – Benevento – Italy

Altitude

270 mt above sea level

Soil

Tuffaceous and clay-rich, highly organic

Exposure

SW

Growing System

Guyot espalier

Density

4.000 plants per hectar

Year of first installation

1998

Yield

6500 Kg per hectar

Type of agriculture

Organic

Harvesting

Hand harvesting

Harvest season

Second decade of October

Proof

13% vol

Serving temperature

15°C – 16°C