



VESEVO

Beneventano Aglianico IGT

VESEVO

Vesevo is located in Campania and is part of the Farnese Vini group. The name Farnese in the Abruzzo region dates back to 1538 with wine production beginning in 1994.

Vesevo is named after the famed volcano Mt. Vesuvio, in whose shadow the vineyards can be found, paying homage to the sleeping giant that created this wonderful territory. The winery has a close and well developed association with the best growers in the area comprising approximately 60 hectares of carefully selected and tended vineyards. The vineyards enjoy the rich volcanic soils which impart mineral nuances to the wines. The wines are crafted by a team headed by internationally known Alberto Antonini. All grapes are hand-picked and then enjoy the best of modern technology to embody a reinterpretation of the winemaking which has taken place here for thousands of years.

WINEMAKING

Vesevo Aglianico is produced in the Benevento region which boasts volcanic and clay soil, rich in macro and microelements which ensures balanced growing conditions to the vines. Following hand harvest the Aglianico grapes are de-stalked and gently pressed. The grapes then undergo fermentation and maceration to extract aromas and color. The resulting wine is aged for 8 months in barrels.

WINEMAKER'S NOTES

This wine shows deep red color with violet reflections. Complex and intense on the nose with red fruit and clear notes of spice and vanilla. On the palate firm and smooth tannins and clean and dry on the finish.

Perfect with rich dishes, meat and roast meat

TECHNICAL DATA

Alcohol: 13%

