



TENUTA SELLATA
1919



URSAJA

2022

Cilento Aglianico DOC

Appellation

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Grape Variety

75% Aglianico – 25% Sangiovese

Area of Production

Torre Orsaia (SA), Campania, Italia

Soil Type

Cilento clayey - calcareous medium - textured flisch

Training System and Density

Espalier with Guyot pruning, 4000 vines/ha

Exposure

South/South-West (350 m.a.s.l.)

Yield

60q1/ha

Harvest

III decade of September / I decade of October

Vinification

Careful selection and destemming with soft pressing of the grapes followed by fermentation at controlled temperature. Maceration for about 15 days.

Ageing

10 months in steel vats, 2 months in bottle

Alcoholic Grade

13,5%

Tasting Notes

Intense ruby red colour.

The nose is rich in aromas of fresh fruit and balsamic sensations of bay leaves with spicy notes of cinnamon and undergrowth.

The taste is rich, soft and persistent.

AZIENDA AGRICOLA TENUTA SELLATA

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