

# Mastroberardino 1878

Great Wines from Campania



## NEROAMETA'



### COLOR

Pale straw with gray reflections.



### BOUQUET

Particularly elegant, characterized by wide and complex floral notes, well blended with delicate fruity notes.



### TASTE

Fresh, fruity and strong, with an intense mineral aftertaste.



### FOOD PAIRINGS

Appetizers  
Soups with fish or vegetables.

First courses  
Risottos, soups and pasta with fish or vegetables.

Second courses  
Cold cuts and cheeses typical of Irpinia.



### AGING POTENTIAL

20 years and more.



### SERVING TEMPERATURE

12 - 14 °C.

SENSORY FEATURES

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### NEROAMETA'

Result of the vinification in white of the grape Aglianico, this wine brings to light an old family project that emphasizes the qualities of great versatility of this noble and ancient grape variety. Neroametà is a tribute to the varietal origin of the black grape Aglianico, that expresses himself with a sensual elegance when presented as a blanc de noirs. It is also a homage to our territorial and cultural origins, to the harmonies and contrasts of our land.

#### APPELLATION

Bianco Campania IGT

#### VARIETY

Aglianico 100%

#### VINEYARD AND SOIL

Mirabella Eclano, the exposure is South/South-East and the soil is deep and of volcanic origin, with layers of clay and traces of limestone along the profile. The altitude is 400 m a.s.l, the training system is the espalier with cordon spur pruning, the density of plantation is 4.000 vines/hectare and the yield about 80 q/ha and about 2 kg/vine.

#### AGE OF THE VINEYARD

12 years

#### HARVEST PERIOD AND TYPOLOGY

Half of October, manual harvest.

#### VINIFICATION AND REFINING

White vinification of the whole grapes, without skin contact, in stainless steel tanks at controlled temperature.

Refines for about 10 months sur lies and 6 months in the bottle.



## The estate of Neroametà

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Mirabella is the main estate owned by the Mastroberardino family, in the heart of the Taurasi DOCG area.

The epicentre of the Aglianico production, research and experimentation, this estate is spread over several hills with different exposures and is dedicated to the production of red grapes on the slopes characterized by soils with a greater presence of organic matter and volcanic matrix, as well as white grape vines in areas where soils contain more limestone and clay.

Aglianico is the main grape variety grown in Mirabella, and here started the project about the white vinification of the Aglianico grape, that is not new at Mastroberardino.

In fact, during the '80s Antonio Mastroberardino was the first one to experiment this process, producing a wine called "Plinius". Today that project comes back to life and continues its history under the name of "Neroametà".



## Mirabella Eclano

**Extension:** 65 hectares

**Soil:** deep, sandy loam texture, volcanic matrix with clay presence in its depths and limestone throughout.

**Vines cultivated:** primarily Aglianico and Falanghina, Greco and Fiano in experimental vineyards.

**Plant density:** 4,000 plants/ha for the white varieties and 6,000 plants/ha for the Aglianico

**Training system:** guyot for white varieties and cordon spur for Aglianico

**Exposure:** various slopes, mainly South-West

**Altitude:** from 350 to 450 meters a.s.l.

