

Great Wines from Campania

REDIMORE



COLOR

Deep ruby red.



BOUQUET

Complex and intense, with hints of red fruits, especially strawberries and raspberries, and spices such as vanilla, tobacco, cocoa and coffee.



TASTE

Warm, enveloping, well-structured, with a long persistence and a remarkable softness.



FOOD PAIRINGS

Appetizers

Cold meats and aged cheeses.

First courses

Pasta with meat sauces, mushrooms and truffles.

Second courses

Red meats and grilled game, long cooked meats.



AGING POTENTIAL

30 years and more



SERVING TEMPERATURE

18 °C.



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REDIMORE

On the Mirabella Eclano estate a careful selection and recovery of ancient Aglianico clones from a centenary and ungrafted vineyard has brought the propagation of two biotypes identified by the name of Antonio Mastroberardino. These selected clones confirm distinctive characteristics: medium to small clusters, medium berries, thick skin and low fertility.

APPELLATION

Irpinia Aglianico DOC

VARIETY

Aglianico 100%

VINEYARD AND SOIL

Mirabella Eclano, with a South-West exposure and a deep and sandy, with traces of limestone and clay layers along the profile, well drained soil. The altitude is of 400 m a.s.l. The training system is the espalier with cordon spur pruning system and the density of plantation is of about 5,000 vines/hectare (about 2,000 vines/acre) with an yeald of about 5,000 kg/ha (4,460 lbs/acre) and 1 kg/vine (2.20 lbs/vine).

AGE OF THE VINEYARD

10 years

HARVEST PERIOD AND TYPOLOGY

End of October, manual harvest.

VINIFICATION AND REFINING

Vinification with long maceration on the skins at controlled temperature in stainless steel tanks. Refines for 12 months in French oak barriques, and 6 months in the bottle before release.



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

The epicentre of 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. Some of this vineyards are dedicated to the production of Redimore Irpinia DOC, the wine made from two biotypes of Aglianico selected and multiplied by Mastroberardino in a centennial ungrafted vineyard.



Mirabella Eclano

Extension of the estate: 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 (plants/ha): 4,000 (white varieties) to 6,000 (Aglianico)

Training system: Guyot (for white varieties) and cordon spur (Aglianico)

Exposure: various slopes, mainly South-West

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

