



Bacioilcielo 2022

IGP Paestum Aglianico

Grapes: 85% Aglianico, 15% Primitivo

Vineyard of origin: vineyards located in the Cilento area

Soil: Cilento's argillaceous, calcareous flysch

Training System: bilateral Guyot

Period of harvest: last ten days of September

Maceration: 7 days in thermo-conditioned steel

Refinement: 12 months steel, 4 months bottle

Alcohol: 14%

Tasting notes:

Lively and intense, ruby red wine. On the nose blackberry and red currant, cherry and black cherry with Mediterranean scrub notes. On the palate, balance between freshness and tannin, a pleasant and elegant wine. Its characteristics make it ideal for aperitifs accompanied by cheeses, salami, and sausages from our lands.