

AGLIANICO DEL SANNIO CINQUE GRANI MASSERIA V.V. DOP





Appellation: D.O.P.

🏺 Grapes Variety : Aglianico 100%

Alcohol Vol. : 14 %
Bottle size : 750 ml
Region : Campania



The .CINQUE GRANI., from the latin granum (average weight), were one of the most famous and beautiful copper coins, which weight we re around 31.7 grams and diameter of 36 mm with a bald eagle. The grain was worth 12 horses. Engraved by Ferdinand I (1458—1494), it was the coin of the Kingdom of Naples during the first Neapolitan Republic and reproduced the new crest SPQN (Senatum Popolusque Neapolis) with reference to Masaniello.

The barrels of wine were generally unloaded on the pier and were sold for the price of 1 tari, which is 100 grani.

The colour of the coin evokes the aroma of the leather, coffee and spices, symbols of elegance, which we find in the bouquet of a great red wine, the Aglianico.

Harvest: third decade of October . Training method : guyot—shaped espalier. Thinning of bunches : start of veraison Masseria Vigne Vecchie, Torrecuso, Benevento, ITALY Cultivation of 3 hectares of vyneyards Aglianico 100% Primary fermentation in steel for 8—10 days with selected yeasts. Maloactic fermentation in steel. Aging in french oak barrels for 6 months. Aging in bottles for a minimum of 6 months. Garnet red color. Persistent, intence taste with hints of ripe red fruit and spicy note.

Ideal to accompany structured dishes, game and semi—mature cheeses. Service temperature: 16—18 °C.





The "Masseria Vigne Vecchie" organic winery is born in Sannio, in Solopaca (BN), in 2005 as an agricultural cooperative. In 2016, thanks to love and the passion for organic wine products, is detected by the family Carnation. Already established in modern glass business, it acquires fourteen hectares of land intended to preserve organic farming. Therefore, create one line of organic wines called "Samnes" in an attempt to claim and make known their roots helping to spread culture and love for their land. Which, in this case is so grateful that he returns, every year, giving those wonderful fruits from which wine is produced. The dedication to the arts and to the literature leads to the birth of "Samnes", a novel of the same name, which tells the story of the Ancient Sannio and the origins of the Samnite Wine.

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