

Castello Ducale, Aglianico, 2010, IGT



Varietal	Aglianico 85%, Barbera 15%
Region	Campania
Harvest Method	A mechanical harvesting process is employed.
Vini-fication	This grape is produced in "red" at controlled temperatures.
Aging Process	No aging process is employed.
Aroma	This wine has aromas of chocolate and plum.
Palate	This wine is full-bodied with firm tannins and high acidity, endowing it with good aging potential.
Food Pairings	This wine is best served with pasta, vegetables, and red meats.
Serving Temperature	18°-20°C/64°-67°F