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CLAUDIO QUARTA  
VIGNAIOLO



# Aglianico Irpinia



Year  
2020



Denomination  
DOP



Winery  
Cantina Sanpaolo

Rose and violet, pepper, licorice and menthol notes on the nose. Fresh, dry and powerful on the palate. The many tannins characterize the scents of this wine and give it longevity.

## SANPAOLO - CAMPANIA (Torrioni, Avellino), ITALY

### LATEST AWARDS

2024




FIS BIBENDA 4  
GRAPPOLI V.2020

2024

I VINI DI  
VERONELLI GUIDA  
ORO 86 POINTS  
V.2020

2024

AIS VITAE 3 VITI  
V.2020

		
<b>Alcohol</b> 14,5%	<b>Acid</b> 5.7 g/L	<b>Residual sugar</b> 2.6 g/L

Perched on a volcanic hill surrounded by vineyards and woods, it collects the legacy of a historical area and projects it into the future with a contemporary vision and language. It rises in the capital of Greco di Tufo DOCG in the heart of Irpinia, on a hilly ridge, to the right of the Sabato river. The grapes come from selected plots in the most suitable areas and are grown up to 700 meters above sea level, where the strong temperature range enhances its aroma. The soil is varied between clayey, calcareous, sandy and with ashes from Vesuvius.

### VARIETY

100% Aglianico  
YIELD PER HECTARE: 80 Q / HA  
6 Months Steel 6 Months Barrique

### TASTING NOTES AND PAIRINGS

Intense ruby red color with violet reflections. with hints of sour cherries and plums, wet earth, fern, humus, geranium, peonies, incense, sandalwood, juniper, and an intriguing mineral vein. Taste of good thickness, with warmth that leaves room for the tannic, exuberant and gritty expression, supported by acidity until the end of the sip. Ideal for savory first courses, red meats, cheeses. Perfect pairing: lentil and bacon soup, meatloaf stuffed with smoked cheese and speck, fillet.

