

FATTORIA PAGANO AGLIANICO

TECHNICAL INFORMATION



Country Italy

Region Campania

Producer Fattoria Pagano

Composition 100% Aglianico

Certifications Environmentally Friendly, Sustainable

WINEMAKER NOTES

Falerno del Massico is the descendant of the famous Roman wine Falernum, which was considered one of the best reds ever by the emperors and patricians of Rome. Despite its extraordinary fame in ancient times, with the decline of the Roman Empire and its subsequent fall, traces of this mythical wine were lost. The rediscovery of the production area of the Monte Massico area began during the 19th century, but only in the last 40 years have some local producers decided to recover the great tradition by re-proposing a wine that could recall the famous nectar of the times of the Ancient Romans. Thus was born the rediscovery of a great terroir and a wine that today ranks rightfully among the best excellences of Campania winemaking. Antonio and Angelo, a father-son team, are pioneers of this project, dictated solely by love of the land.

TASTING NOTES

Ruby red color with aromas of wild berries red berried, cherry and licorice. A red structured but at the same time fresh and mineral with a soft and delicate tannin.

PAIRING SUGGESTIONS

VINEYARD

Composition: 100% AglianicoVineyard of origin: Carinola

Planting Year: 2003Altitude: 280 mtExposure: South/west

• Soil: Volcanic

Plant density: 5400 plants per hectarePruning system: Spurred cordon

• Yield: 1.2kg per vine



- Harvest period: Second, third ten days of October
 Harvest: Manual, in 15 kg crates
 Vinification: Steel