



EVERY BOTTLE



TELLS A STORY

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% Aglianico
- Vineyard of origin: Carinola
- Planting Year: 2003
- Altitude: 280 mt
- Exposure: South/west
- Soil: Volcanic
- Plant density: 5400 plants per hectare
- Pruning system: Spurred cordon
- Yield: 1.2kg per vine



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