



**LE
VIGNE
DIRAITO**



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via San Vito, 9 - 84019 Raito
Vietri Sul Mare (SA)



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Variety: Aglianico 80% and Piediroso 20%.

Production area: Raito of Vietri sul Mare Salerno (SA).

Altitude: between 150 to 220 meters above sea level.

Type of soil: shallow and mostly sandy on a chalky rock layer.

Exposure: South, South-East.

Year of Implantation: 2002-2003.

Planting System: The Aglianico is cultivated on Guyot espaliers. The Piediroso is cultivated a pergola, a system characteristic to the Amalfi Coast. About 3500 plants per hectare.

Yield per hectare: about 60 quintals.

Vinification: the grapes of Aglianico and Piediroso are picked and vinified separately.

Fermentation: in stainless steel vassels together with maceration for over 15 days under controlled temperature. Malolactic fermentation in the barrels.

Aging: the two wines are transferred into 500 liter new French oak barrels and assembled, left to mature for 12 months. The wine continues its aging in the bottle for 12 months.

Alcohol: 13,5%.

Organoleptic features: intense and vivid ruby-red colour. Ragis has hints of Mediterranean vegetation such as morello, liquorice and cacao. It is wine with character but with balanced taste dominated by Aglianico's structure which makes the wine easy to drink and gives good ability for aging.

Food pairings: pairs well with tasty first courses and with traditional meet dishes, salami, semi-mature cheeses and also soups of the season.

Serving temperature: 16-18°C.

Harvest period: first ten days in October.