

“Il vulcano Imperiale” Red wine

Grape Variety	Aglianico, Montepulciano, Sangiovese
Production area	Hills around Benevento in the heart of Sannio.
Elevation	200-300 meters msl
Climate	Cold winters and dry, hot summers. Important day-night temperature variations in the period close to ripening
Soil	Clay and limestone
Training System	Guyot system or spurred cordon.
Color	Ruby red.
Scent	Fruity and floral.
Flavor	Dry, with the right body. Medium intense. Good balance
Food pairing	Soups, legumes, white meats, everyday dishes..
Serving temperature	8-10° C
Vinification	Traditional fermentation with maceration and controlled temperature between 24° and 27 ° C.
Aging	Steel.



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Tavolo Vigneto

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“Il vulcano imperiane” White wine

Grape variety	Trebbiano Toscano, Malvasia di Candia, Falanghina
Production area	Hills around Benevento in the heart of Sannio.
Elevation	200-300 meters msl
Climate	Cold winters and dry, hot summers. Important day-night temperature variations in the period close to ripening
Terreno	Clay and limestone
Training system	Guyot system.
Color	Straw yellow
Scent	Fruity and floral..
Flavor	Dry, fresh. Medium intense. Good balance
Food pairing	Appetizers, white meats, shellfish, aperitifs.
Serving temperature	8-10° C
Vinification	White vinification with controlled temperature set between 12° and 16°C
Aging	Steel.



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