



# Arausta

## TECHNICAL INFORMATION

|                        |   |
|------------------------|---|
| TYPE                   | red wine  |
| DENOMINATION           | IGP terre del volturno  |
| NR. OF ANNUAL BOTTLES  | about 5.000   |
| PRODUCTION AREA        | Caiazzo - Caserta   |
| SOIL                   | clayey - calcareous   |
| ALTITUDE               | 250 metres a.s.l.   |
| FARMING SYSTEM         | guyot 100%  |
| HARVEST TIME           | late September / early October  |
| GRAPE YIELD PER HECTRE | 80 quintals/ha  |
| VINIFICATION           | destemming, maceration of whole grapes, alcoholic fermentation at controlled temperature, post-fermentation maceration according to tasting               |
| AGING                  | 8/10 months, 80 % in steel, 20 % in 4-hectolitre tonneaux, malolactic fermentation only in wood.  |
| ORGANOLEPTIC TEST      |   |
| TASTING                | intense red colour with violet hues on the nose, spicy scents prevail, medium-full body, juicy and pleasant on the palate, harmonious and balanced finish |
| SERVICE TEMPERATURE    | 16-18 °C  |