



# Vesevo

## *Beneventano Aglianico*

### *IGT*

Bottle capacity: ml 750

Varieties: Aglianico

Production Area: Benevento

Vinification: Stalk-stripping and delicate crushing. Maceration for 10-15 days at a temperature of 26°C. 8 months maturation in barrels.

Idea of the Wine: Wine made for young drinkers, with enough experience, that are seeking good value for money

Sensory Features: Deep red with violet reflections. Complex and intense, red fruit with clear notes of spice and vanilla. Slightly tannic, tannins are firm and smooth, clean and dry on the finish.

Best Served with: Rich main courses, meat and roast meat

Serving Temperature: About 18 °C



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