



## RAIS

### Campania rosso protected geographical indication

Rais is a blend of three indigenous Campanian grapes originating from certain distinct areas which are the most suitable for growing grapes for red wines in the Campania region: Aglianico Irpinia, Piediroso from Campi Flegrei and Primitivo from the province of Caserta. These three varieties come from very different territories which give the wine complexity and uniqueness.

#### TECHNICAL SHEET

Grape variety | Aglianico, Piediroso

Production area | Campi Flegrei , Avellino, Caserta

Soil | predominately sandy, clayey

Training system | cordon spur and freestanding

Yield | 70 - 80 quintals

Harvest period | end of October

Harvest | manual

#### VINIFICATION

Technical prefermentation | cryomaceration

Fermentation | stainless steel with delestage for two weeks

Fermentation temperature | 14° - 18° C

Refining | on the lees in stainless steel for 8 months, large wooden barrels for 6-8 months and bottle

Alcohol content | 14%

#### ORGANOLEPTIC CHARACTERISTICS

A limpid and consistent wine with an intense ruby color. The nose is fine and complex presenting intense dried flowers, mature fruits, cherry liqueur, oak and tobacco aromas. The mouth is fine, dry, warm and smooth with tannins that are but not invading tannins. A good balance and persistence.