ROCCA DEL DRAGONE

ROCCA DEL DRAGONE CAMPANIA AGLIANICO

CAMPANIA · ITALY · EUROPE

TECHNICAL DETAILS

The Estate

Today, high up on Monte Petrino, a mountain which overlooks the small town of Mondragone, lie the ruins of an ancient Rocca which was named Rocca del Dragone by the Normans during the Middle Ages.

Wine Making

After de-stemming, the grapes are not crushed, allowing them to remain intact, reducing damage to the skins and optimizing color extraction. Fermentation takes place at a controlled temperature of 25°C for 10 days.

Food Suggestions

Pairs well with meats, game and strong cheeses.

TASTING NOTES

Deep ruby-red colour, with aromas and flavours of black cherry, blackberry, dark chocolate, coffee, pepper and mineral. Full bodied yet amazingly smooth and elegant.

Aglianico grape blend.

This wine contains allergens, sulfites.

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ATTRIBUTES

• Available Size: 750mL (12 pc)

• ABV%: 13

• Class: Red

VINTAGE IMPORTS

Importer & Distributor of Wines & Sirits

