



Aglaea

Aglaea is name of the youngest of the Three Graces – the three sisters and daughters of God Zeus. The wine 'Aglaea' is the 'youngster' in our portfolio, and made from grapes of both old and young vines. It is bright cherry red. Dried herbs and minerals make up the gentle perfumes, while on the palate good acidity and hints of dry cherries capture the senses. A light savory mouthfeel lingers towards the end.

Appellation

IGP Nerello Mascalese, Terre Siciliane Comune di Castiglione di Sicilia e Randazzo (CT) Parcel N° 16, 17, 150, 228 of Map N° 61 e58.

Altitude

2250 feet above sea level.

Terroir

Black soil, deep porous volcano ash soil with traces of sand, very rich in minerals.

Exposure

North - North-East

Plant density

3,200 vines per acre

Training system

Alberello

Grape variety

Nerello Mascalese (selection Massale)

Harvest

Middle of October

Yield per acre

5,292 pounds

Vinification

The alcoholic fermentation and malolactic fermentation were both carried out in stainless steel tanks.

Maceration

Two days at 50°F - six days at 82-84°F

Food pairing

Aglaea drinks well with a wide range of lighter dishes (no heavy sauces), salads and vegetables in all forms and shapes, and antipasti and snacks e.g. roasted nuts, carpaccio, salami etc.

