



STEFANIA BARBOT

TECHNICAL INFO

STEFANIA BARBOT

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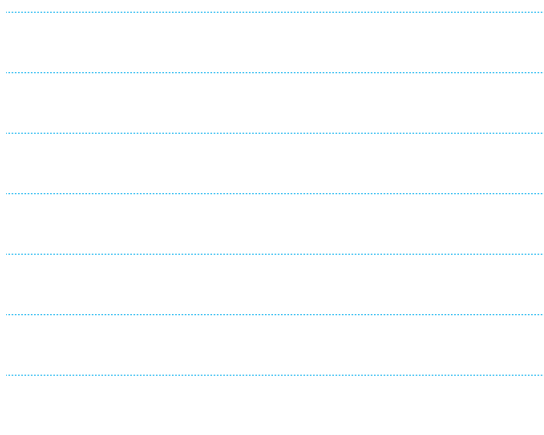
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FREN

Spirit, from the ancient Greek “φρήν φρενός, ή”

Classification	DOCG TAURASI
Grapes	100% Aglianico.
Alcohol	14.5%
Training system	Starseta (Avellinese rays system)
Age of vineyard	70 Years.
Yield	4,000 Kgs per hectare.
Protection	Integrated control.
Harvest	Manual in small boxes of 15kg between late October and early November.
Winemaking	20 days in stainless steel tanks.
Aging	24 months in 3000 Litre Oak Barrels 12 months in stainless steel and bottled.
Soil	Calcareous clay with volcanic ash deposits.
Altitude	500 meters.
Organoleptic test	Ruby to garnet colour, an intense and broad nose with aromas of cherries and plums, accompanied by notes of tobacco, black pepper, liquorice and hints of mint and incense. The palate is enveloping, structured and distinctly soft with a long finish.
Serving temperature	18°C, uncork bottle one or two hours prior to serving.



ION

Purple, in ancient greek “Ἴον, -ον”

Classification	DOC Irpinia
Sub-area	Campi Taurasini.
Grapes	100% Aglianico.
Alcohol	14.5%
Training system	Spurred cordon.
Yield	5,000 Kgs per hectare.
Protection	Integrated control.
Harvest	Manual in small boxes of 15kg between late October and early November.
Winemaking	20 days in stainless steel tanks.
Aging	12 months in stainless steel.
Soil	Clay and limestone.
Altitude	450 meters.
Organoleptic test	It has a dark ruby red color with purple hues; the nose is complex with intense aromas of ripe cherries and blackberries. The taste is fresh, soft and persistent.
Serving temperature	18°C, uncork bottle one hour prior to serving.

