
Terre Stregate Aglianico Beneventano IGT “Manent”

Winery: Terre Stregate
Category: Wine – Still – Red
Grape Variety: Aglianico
Region: Guardia Sanframondi / Campania/ Italy
Vineyard: Guardiesi Hills
Winery established: 1998
Feature: Organic viticulture



Product Information

Soil: Chalky clay, rich in calcium
Altitude: 1,312 to 1,475 feet above sea level
Vinification & Yield: Stainless steel fermentation, aged 6-8 months in stainless steel containers and a small part in barrique. Further aged in bottles before its release. Yield: 6000/8000 kg per hectare.
Tasting Note: Ruby red in color. In the nose fresh and fruity, with notes of cherries, red fruits and sweet spices. On the palate, juicy, fragrant and smooth with good freshness.
Alc: 14%

Producer Information

Terre Stregate has always been one of the more notable and renowned oil and wine-producing businesses present in the Beneventano region, today it has become a new business reality. To emerge above what it was in the past it has taken on a new location at Contrada Santa Lucia in Guardia Sanframondi. The new building takes your breath away with its immensity, its beauty covered in stone and held under a wooden roof, and its delicacy with gardens and mountainous landscape surrounding it. The winery renews year after year its wines behind hundreds of years of experience and continues to do so thanks to the impulses of a new and attentive entrepreneurial team, always maintaining the respect towards the tradition of the history and the characteristic art of the Beneventano region. The legend of the Benevento witches is deeply rooted in the local food and wine making culture in this corner of Campania, just an hour's drive out of Naples.

Armando and his daughter Filomena Iacobucci take enchanted inspiration in their *Terre Stregate* ("bewitched land") to craft the best Falanghina white wine in all of Campania.

Total production: 100,000 bottles. Organic viticulture and cultivated yeast. 62 acres.