



ENOCLASSICA

selection

Ragis Rosso

Producer Le Vigne di Raito

Winemaker Gennaro Reale

Estate Founded 2001

Country Italy

Region Campania

Appellation Campani IGT

Grape Varietal 80% Aglianico
20% Piedrosso

Soil Composition Shallow sandy soil on Chalky rock layer

Elevation 150-220 m

Fermentation Method Fermented in stainless steel with maceration for 15 days under controlled temperatures. Malolactic fermentation in barrels.

Aging Aged in 500L new French oak barrels where the grapes are blended together and then left to rest for 12 months. After bottling the wine ages another 12 months before release.

Alcohol Content 13.5%

Tasting Notes Intense and vivid ruby-red colour. Ragis has hints of Mediterranean vegetation such as morello, licorice and cacao. It is wine with character but with balanced taste dominated by Aglianico's structure which makes the wine easy to drink and gives good ability for aging

