



<b>WINERY</b>	Nativ
<b>WINE</b>	Aglianico Beneventano IGP "Velluto Rosso" (Red Velvet)
<b>REGION</b>	Campania
<b>VARIETAL</b>	100% Aglianico
<b>LOCATION OF VINEYARDS</b>	Paternopoli
<b>ALTITUDE</b>	450 meters above sea level, on hillside
<b>TYPE OF PLANTING</b>	Traditional
<b>SOIL</b>	Predominantly volcanic, clay-limestone hilly soils, rich in minerals
<b>TYPE OF CULTIVATION</b>	New vineyards, trellis system with spurred cordon
<b>VINIFICATION</b>	Pre-maceration of the skins for approx 20 days, fermentation with starter of selected yeasts. Malolactic fermentation is carried out.
<b>AGING</b>	In stainless steel, with only a brief ageing in barrique.
<b>ALCOHOL CONTENT</b>	13.5%
<b>OENOLOGIST</b>	Mario Ercolino
<b>NOTES</b>	Aglianico from Campania is sometimes called 'the Barolo of the South, not because it tastes like Barolo but because it is ageworthy and regal like Barolo. Brought to the region by the Greeks as far back as 800 BC, Aglianico thrives on the volcanic soils of Campania. The name 'Red Velvet' was chosen to represent the deep color of Aglianico and the organoleptic characteristics of the wine, soft and smooth on the palate as velvet is to the touch.

#### TASTING NOTES

Aglianico is deep, intense ruby purple in color. This hearty red wine has rich aromas of black fruit such as blackcurrants and blackberries along with spicy notes of cocoa and smoke. The tannins are ripe, soft and make for a long, full-bodied texture yet balanced by good acidity which gives it a true sense of finesse (velvet). This robust red is a perfect match with grilled or braised red meat, osso buco, hearty legume-based soups and medium-aged herbed cheeses.

#### ABOUT THE WINERY

Nativ was founded in 2008 by Mario Ercolino, renowned winemaker for some of the top estates in Campania and Italy, and his wife Roberta Pirone.

The brand name 'Nativ' and their wines aim at the best possible representation of the local wines and varieties grown on approx. 15 hectare of estate-owned vineyards located in Irpinia, near Paternopoli and Taurasi, an area famous for fertile soils of volcanic origin, rich in minerals, calcium carbonate and ash, the latter caused by the volcanic eruption of Mount Vesuvius, which struck Pompeii in 79 AD. These constituents are concentrated in the grapes, resulting in features of uniqueness and distinctiveness in the wines.

The line includes all of the traditional wines from the region and a beautiful cru bottling of Aglianico that received near-perfect scores from renowned Italian critic Luca Maroni for several years in a row.

[www.vinativ.it](http://www.vinativ.it)