

# DI MAJO NORANTE



## PRODUCER PROFILE

Estate owned by: Alessio Di Majo Norante  
Winemaker: Riccardo Cotarella  
Total acreage under vine: 213  
Estate founded: 1968  
Winery production: 80,000 Bottles  
Region: Molise  
Country: Italy

## Di Majo Norante Contado Riserva 2014

### WINE DESCRIPTION

The Contado Riserva is made from 100% Aglianico grapes grown in the southeastern region of Molise. The grapes are hand-harvested in late October and undergo an extended period of maceration to build incredible concentration and flavor. After fermentation in stainless steel, the wine is matured in a combination of stainless steel and barriques for eighteen months, resulting in a layered, complex wine.

### TASTING NOTES

Ruby-red in color, aromas of ripe fruit and almonds complement undertones of leather and wood. On the palate, it is mellow and velvety with well-balanced tannins and a long finish.

### FOOD PAIRING

This wine is ideal with savory foods, starters, game, and cheeses. Pair this wine with roasted beef, Madeira sauces, grilled venison steaks, and brisket.

### VINEYARD & PRODUCTION INFO

Production area/appellation:	Molise DOC
Vineyard name:	Ramitello C.Da Camarda
Vineyard size:	37.5
Soil composition:	Clay and Sand
Training method:	VSP
Elevation:	330 feet
Vines/acre:	1,760
Yield/acre:	3.2-4.0 tons
Exposure:	Southeastern
Year vineyard planted:	1968
Harvest time:	October
First vintage of this wine:	1968
Bottles produced of this wine:	80,000

### WINEMAKING & AGING

Varietal composition:	100% Aglianico
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	15-20 days
Fermentation temperature:	77 °F
Maceration technique:	Punchdown
Length of maceration:	30 days
Malolactic fermentation:	Yes
Type of aging container:	Barriques and Stainless steel tanks
Size of aging container:	228 L (Barriques)
Type of oak:	French: Allier and Nevers
Length of aging before bottling:	18 months
Length of bottle aging:	6 months