

AGLIANICO *Irpinia* DOP 2011



Grape variety:	100% Aglianico
Alcohol content:	14.5% by volume
Production:	166 cases
First vintage:	2004
Vineyard:	Campore (Lapio)
Type of soil:	Calcareous clay and yellow marls
Avg. vine age:	15 years
Altitude:	1970-2300 feet above seal level
Cellar location:	Lapio
Fermentation:	Fermentation in stainless steel tanks with skin maceration for 12 days at controlled temperature
Aging:	4 months in stainless steel tanks, 12 months aging in small barrels and big barrels (tonneau); 6 months in the bottle

Critics' Notes

“This is a ripe, jammy expression that shows aromas of dried prune, raisin, dark tar, resin, blackberry preserves and moist tobacco. The tannins are firm and solid, but they also show a chewy, ripe side.”-Wine Enthusiast

Tasting Notes

Color: Ruby red with hints of violet

Bouquet: Rich and intense, with aromas of red and black fruits, earth, spice and herbs

Palate: Beautiful red and black fruits with full bodied with a long, velvety finish

Pairing: An excellent accompaniment with grilled meats, hearty soups, pasta with meat sauces