



Classification: *GRICOS* Aglianico del Vulture DOC

Grape: Aglianico 100% Biological certificated

Bottles produced : 30.000

Enologo: Fabrizio e Lorenzo Piccin

The grapes comes from the vineyards of four different Vulture areas. The vintage fermentation use to go on for 10 days with temperature under control, with soft crushing and delestage intending to take out from the grape floral hints and freshness. No use of selected yeasts. 50% of the wine ageing in Slovenian oak barrels for 12 months, the other 50% stay in steel.

ORGANOLEPTIC FEATURES

Colour: brilliant ruby red

Nose: generous and elegant, with all the charm of the Aglianico grape: mineral, stylish floral hints, fresh and bottled red berry fruit.

Palate: gutsy, fresh and fruity, supported by sweet tannins. A good acidity lengthens the deep, well-defined finish.

SERVING ADVICE

Ideal serving temperature: 16-20° C

Serving with food: ideal with roasted, barbecue and stewed and braised meat

Recommended glass type:



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