



## GRIFALCO

D.O.C. Aglianico del Vulture

Number of bottles: 30,000

Production area: Vulture in Venosa, Ginestra and Maschito areas.

Grapes: Aglianico 100% Biological certificated

Age of vineyards: 10/30 years old

Altitude: 300/450 mt a.s.l.

Training system: plants are 50cm from the ground on wires with short Guyot at one end

Planting density: 6,000/8,000 plants per ha

Harvesting method: manual, grapes placed in wooden crates, further selection in the winery

Vinification: destemming and soft crushing followed by fermentation in stainless steel vats; no use of selected yeasts. only 20% of the wine has been aged for twelve months in Tonneau and Barrique.

Ageing in bottles: at least 4 months

Alcohol content: 14 % Vol.

Ageing potential: it is a wine that can stay at least 2/3 years. His richness on fruity can be appreciated if it tasted by two years from harvest.

### 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 and determined, 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 meats

Recommended glass type:



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