



2005 Aglianico

Aglianico Background

Aglianico is a red-grape variety that is widespread in Basilicata and in Campania in the provinces of Avellino and Benevento. It is of extremely ancient origin and some experts argue that it was cultivated in the early period of Roman history and constituted the principal grape in the production of Falernium, a wine that was celebrated by the ancient poets. The variety was introduced to Italy by the Greeks with the transformation of the name from Hellenica into Hellanica and then into Aglianico occurring at the end of the 15th century.

Aglianico Winemaking Notes

100% destemmed and fermented in open fermenters without a yeast addition. Fermentation typically goes for 20 days. The wine is then pressed and matured in old French barriques. Malolactic fermentation is natural. The wine is then bottled without fining and with little or no filtration after about 18 months.

Aglianico Tasting Notes

The 2005 Aglianico is a bright cherry colour showing black cherry and ripe plum fruit aromas with savoury coffee and smokey notes. Its broody complexity, round body and savoury Italian-esque tannins make for a classy, elegant wine.

Aglianico Food Matching

The elegant leathery character of Aglianico combined with the fresh plum fruit and herbal aromas matches beautifully with rich light-meat dishes such as roasted duck or pork belly.

Aglianico Cellaring Notes

Drink now until 2015