

V I C U S

Aglianico

Irpinia DOC



Italy > Campania > Irpinia DOC
> Sant'Angelo all'Esca

Variety

85% Aglianico, 15% Merlot



Terroir

A mixture of chalk, clay, and tuffaceous soils starting around 1200 feet above sea level on ancient volcanic hillsides. Vines are 20-25 years old..



Winemaking

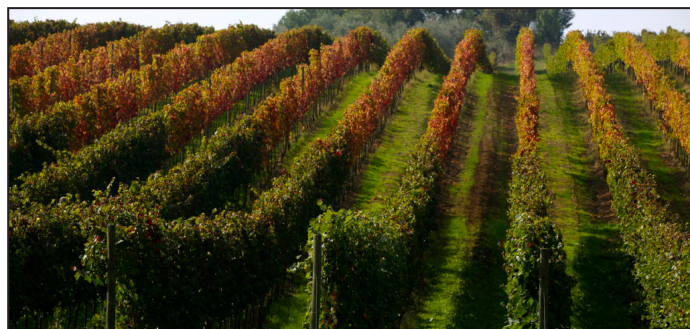
Winemaker: Milena Pepe

A rigorous selection of the hand harvested fruit undergoes a cold-soak before fermentation. After fermentation is complete, the wine is aged in concrete tanks for 24 months followed by 6 months in bottle.



Production

1000 cases



Vicus

If you love the structure of Nebbiolo then you should try this approachable version of what many people refer to as the 'Barolo of the South'. The fruit for this wine comes from around the famous region of Taurasi. When the wines are made in accordance with the rules and laws of the area, the wines of this region can be labeled as a, DOCG (denominazione di origine controllata e garantita), and is considered of the highest quality.

The Vicus Aglianico has a deep color with aromas of blackberry, currant, and cherry. The minerality from volcanic soils leads to a pleasant spice, like anise, and a firm mineral structure with easy tannins and a satisfying finish.

VARIETAL NOTES

Aglianico is the most noble red grape in southern Italy. Before the Romans, the ancient Greeks planted Aglianico, then called, Vitis Hellenica, on the volcanic hills in the Irpinia region.

The DOCG for Taurasi was established in 1993 but the majority of the wines sold from this area were from just a few major families. Today, thanks to the interest of people like you, we are seeing more and more small independent producers make wine from this incredible grape.

Aglianico ripens slowly, allowing it to reach absolute phenolic structure when harvested in late October, early November. Like many of the other indigenous grapes of this region, Aglianico has evolved over time to grow perfectly in this unique environment.

FOOD PAIRING

Great with Roasted meats, game, and hard cheeses.



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from the best family vineyards.*

