

VILLA RAIANO CAMPANIA AGLIANICO 'VIRGO'



100% Aglianico. Fresh and spicy aromas of black fruits with smoky tobacco notes. Flavors of plum and bitter cherry balanced by fresh acidity and firm tannins. Ripe and approachable with plenty of fruit and character. Enjoy with meat or mushroom based pasta or rice dishes, or ravioli with fresh ricotta. Great with a juicy steak! Organic.

From vineyards in the heart of the Southern Apennines in an isolated and inaccessible area full of hills and mountains. The Aglianico grapes are sourced from the Castelfranci, Venticano, and Bonito vineyards - at altitudes of around 500m. The grapes are macerated and fermented on skins in stainless steel for around 10 days. Half of the wine is then matured in French oak (a mixture of 2-3yr old barriques and larger barrels) for 12 months and half in stainless steel on lees. Both are then blended before bottling.

Villa Raiano is a family-owned winery founded in 1996 by brothers Sabino and Simone Basso along with their brother-in-law, Paolo Sibillo. The estate is located along the banks of the Sabato River, snuggled between 2 predominant mountains of Irpinia in the village of Raiano in Campania, southern Italy at the heart of the DOCG Fiano di Avellino area. The 54 acres of organically farmed vineyards are located in the best areas of the three 3 prestigious DOCGs, and they are dedicated to indigenous grapes. In 2009, they moved operations from the old family oil mill to a modern 'green' winery they constructed on top of a hill amongst vineyards and chestnut woods, overlooking the River Sabato. The focus here is strictly on the unique, indigenous varieties of the region. Most of the fruit used is estate grown with approximately 20% coming from rented vineyards, where their farming is meticulously overseen by the family.

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Tasting Note:

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Shelf Talker:

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