

GRIFALCO AGLIANICO DEL VULTURE 'GRICOS'



100% Aglianico. Brilliant ruby red color. Generous and elegant nose with all the charm of the Aglianico grape. Mineral aromas with stylish floral hints and fresh and preserved red berry fruit. Gutsy, fresh and fruity palate supported by sweet tannins. A good acidity lengthens the deep, well-defined finish. Ideal with roasted, barbecued, stewed or braised meats. Organic.

From Monte Vulture in the Basilicata region of Southern Italy, where Aglianico grapes grow particularly well. Much of the wine comes from old vines, some up to 50 years old. Volcanic in geology, the vineyards are 400-500 meters above sea level and farmed organically. They produce some of the finest Aglianicos anywhere, which are supple and seductive without sacrificing minerality or tension. The grapes are fermented with indigenous yeasts for 10 days in temperature-controlled vats, with soft crushing and *délestage* to bring out floral hints and freshness. 50% of the wine is aged in Slovenian oak barrels for 12 months, the other 50% in steel.

Fabrizio and Cecilia Piccin were winegrowers in Montepulciano before setting out anew on the Monte Vulture, an extinct volcano in Basilicata. The name Grifalco is a tribute to the gryphon, symbol of Montepulciano, and the 'falco' or hawk, symbol of Monte Vulture. Aglianico is the best known 'big red' grape in southern Italy and they grow only Aglianico grapes. With a custom-built 'green' winery and choice organic vineyards, they are making some of the most exciting Aglianico in the south.

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Tasting Note:

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100% Aglianico. Mineral aromas with floral hints & red berry fruit; gutsy, fresh & fruity palate supported by sweet tannins; deep, well-defined finish with good acidity. Organic.

Shelf Talker:

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