

# GRIFALCO AGLIANICO DEL VULTURE



100% Aglianico. This wine is earthy, offering brambly fruit matched with a lip-smacking tartness. The wine is deep, dark red, straight to the edges of the glass. The nose speaks of dark, red fruits – black cherries, with a touch of mint at the edges. Flavors of cherries and dark chocolate dominate, with some herbs notes as well. The finish wraps up with a lingering taste of tobacco, mint, and cherries, but is dominated by the tannins. In fact, the finish is the most tannic part of the wine, leaving a mild astringency in place. Best served with red meats or cheeses. 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 for this wine come from vineyards in four different Vulture areas: Venosa, Rapolla, Ginestra & Maschito. Much of the wine comes from old vines, some up to 50 years old. Aged for about two years before being bottled; 80% in stainless steel and 20% in used American oak barrels.

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:*

### GRIFALCO AGLIANICO DEL VULTURE

100% Aglianico. Aromas of black cherries with a touch of mint; flavors of cherries & bittersweet chocolate; tobacco, mint, cherries & strong tannins on the finish. Organic.

## *Shelf Talker:*

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