

AGLIANICO PUGLIA RINFORZATO IGT

Name: Aglianico Puglia "Rinforzato" igt

Appellation: Indicazione Geografica Tipica

Area of Origin: Made from grapes grown in the well exposed hills of Murgia area in Apulia, one of south Italy's warmest regions, where perfect growing conditions allow this wine to be a success in every occasion.

Hints of the Vineyard: Aglianico grapes are harvested in early October, which means that they need a very favorable climate, in order to obtain the perfect ripeness. This wine is called "Rinforzato" (literally reinforced) because the grapes are left on the vine a little longer than usual, so that they bring power and structure to the wine.

Vinification: The wine making is done following the traditional techniques to enhance the natural texture and body of Aglianico Rinforzato, before being aged in barriques.

Ageing: Aged in 225Lt french oak barrels for 12 to 15 months, according to the vintage peculiarities.

Grape Variety: Aglianico

Tasting Notes: The wine making is done following the traditional techniques to enhance the natural texture and body of Aglianico Rinforzato, before being aged in barriques. It is a dark and intense red colored wine with a vinous aroma with hints of red berries, dry plums and maraschino cherries. Strong and full-bodied wine, very persistent with a balsamic aftertaste, with notes of spices and vanilla.

Food Pairing Notes: The elegant, yet strong character of Aglianico combined with the fresh plum fruit and herbal aromas matches beautifully with meat dishes, such as roasted duck or pork belly and rich Mediterranean cuisine.

Uncork 2 hours before serving.
Enjoy this unique wine at 18°C.

Average Alcohol Percentage: 14,5%

