AGLIANICO DEL VULTURE DOC RISERVA 'CASELLE'

2016 | Red Wine



Case Size: 6

Ruby red with garnet hints, its bouquet is intense and fresh with persistent notes of ripe cherry. Robust and harmonious, with a black-cherry core and hints of anise, black olives and dried herbs.

Vinification:

Grapes are harvested by hand in October. Traditional vinification with a 15-day maceration period. After fermentation, the wine is aged for 24 month in big barrels. First kept in concrete tanks for two years, 'Caselle' is then left to rest in large barrels for another two years. Finally, the bottling and another year of aging.

Grape Varieties: Aglianico del Vulture

Classification: DOC Riserva | **ABV:** 13.5% | **Closure:** Natural Cork