
AGLIANICO DEL VULTURE DOC

2021 | Red Wine

Case Size: 6



Intense ruby red colour, it turns into garnet as it ages. Full-bodied, black fruit-driven, robust and tannic, it softens with aging.

Vinification:

The grapes are hand-picked in October. Traditional fermentation followed by a 8-day maceration with the skins. It refines in large oak barrels for 18 months.

Grape Varieties: Aglianico del Vulture

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



Italy, Basilicata

D'Angelo