

O CONE



Aglianico

Noted for its ability to age well, this red wine is powerful yet approachable.

REGION

DOC Taburno – on the hillside vineyards of Campania in Southern Italy, 600 to 1,200 feet above sea level.

GRAPE VARIETY

100% Aglianico

VINIFICATION

Biodynamically produced, the grapes are hand-harvested into baskets, then macerated and fermented (primary and malolactic) in large wooden uprights to help temper the formidable tannins and extract the profound color. Aged for up to a year in stainless tanks then six months in barrique and nine months in the bottle before release.

FLAVOR PROFILE

The wine exhibits deep, youthful color, scents of black and blueberries with a hint of vanilla from the French oak. Ample tannins are soft and balanced with a long firm finish. Red sauces, grilled meats and strong cheeses pair well with this wine.



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