

# GRIFALCO

## AGLIANICO DEL VULTURE 'DAGINESTRA'



Ruby red in color with herbal aromas of mint and rosehip on the nose. Crisp red fruit on the palate with structured acidity and graphite minerality on the palate, all backed by strong tannins and a long finish.

**Color:** Red

**Grapes:** 100% Aglianico

**Soil:** Volcanic

**Yield:** 45 hl/ha

**Age of Vines:** 60-80 years old

**Altitude:** 560 m above sea level

**Aspect:** Northeast

**Training System:** Guyot

**Fermentation:** In Slavonian oak with maceration on the skins for up to 55 days

**Aging:** 18-24 months in Slavonian oak

**Production:** 6,000 Bottles per year

**Organically Produced** 😊

Represented by Soilair Selection

[Seventy.com/GrifalcoDaginestra](https://Seventy.com/GrifalcoDaginestra)