

GRIFALCO

AGLIANICO DEL VULTURE 'DAMASCHITO'



Smoky and mineral-driven on the nose with a hint of dried flowers. Cocoa and graphite on the palate with mouth filling tannins and a long-lasting finish.

Color: Red

Soil: Volcanic

Grapes: 100% Aglianico

Age of Vines: 70 years old

Altitude: 560 m above sea level

Training System: Guyot

Fermentation: In Slavonian oak with maceration on the skins for up to 60 days

Aging: 12-18 months in Slavonian oak followed by at least 12 months in bottle

Production: 6,000 Bottles per year

Represented by Soilair Selection

[Seventy.com/GrifalcoDamaschito](https://seventy.com/GrifalcoDamaschito)