

GRIFALCO

AGLIANICO DEL VULTURE 'GRIFALCO'



Ruby red in color with aromas of cocoa, coffee, and black cherry. Well-structured on the palate with savory tannins and an elegant finish.

Color: Red

Grapes: 100% Aglianico

Soil: Volcanic

Age of Vines: 25-40 years old

Altitude: 450-550 m above sea level

Farming practices: Organic

Skin maceration: 10 days

Fermentation: Stainless steel tanks

Aging: 6-12 months in 2nd passage French barriques and tonneaux followed by 6 months in bottle

Production: 20,000 Bottles per year