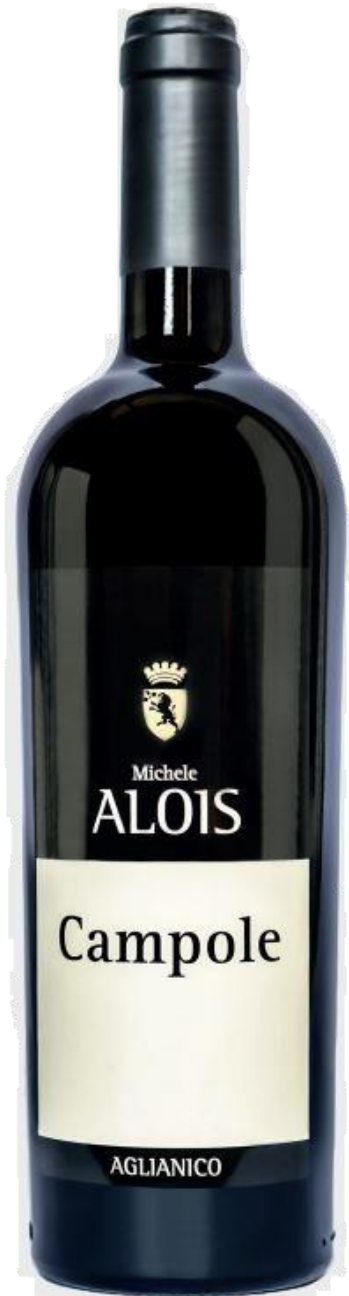


ALOIS

AGLIANICO CAMPOLE



A rustic Aglianico with grip. Roughened chewy flavors of dark plums and wild herbs combine food-welcoming acidity. A dust-laden finish commands the palate making this a wine ideal for fans of Italian country wine.

Color: Red

Grapes: 100% Aglianico

Soil: Volcanic

Age of Vines: 30 years old

Altitude: 156m/above sea level

Aspect: South/Southeast

Training System: Guyot

Yield per HI/Ha: 60 HI/Ha

Fermentation: In Stainless Steel Tanks, with skin contact and pump-over, malolactic in third pass French oak

Aging: 4 to 6 Months in French Oak

Production: 3,000 Cases

Organically Produced 😊

Represented by Soilair Selection

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