

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

Farming practices: Organic

Skin Maceration: 55 days

Fermentation vessel: Slavonian oak casks

Aging: 18-24 months in Slavonian oak

Production: 6,000 Bottles per year