

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: 40 years old

Altitude: 550 m above sea level

Training System: Guyot

Fermentation: cold fermentation in stainless steel with maceration on skins for 10 days

Aging: 6-12 months in second passage French barriques and tonneaux followed by at least 6 months in bottle

Production: 20,000 Bottles per year

Represented by Soilair Selection

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