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## GRIFALCO AGLIANICO DEL VULTURE 'DAGINESTRA'

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- Region:** Basilicata, Italy  
**Appellation:** Aglianico del Vulture Superiore DOCG  
**Vineyard Site:** Daginestra  
**Grapes:** 100% Aglianico  
**Farming:** Certified organic  
**Age of vines:** Planted between 1950 and 1960  
**Altitude & Soil Type:** 580 M, Volcanic with calcareous clay  
**Typical Harvest Time:** Mid October  
**Maceration & Fermentation:** 60 days maceration, controlled low temperature fermentation in 5,500 liter barrels of Slavonian oak with indigenous yeasts  
**Aging:** 24 months in 50 hl barrel, followed by 12 months in bottle  
**Finishing:** Filtered with 5 micron paper  
**Production:** 6,000 bottles annually
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### Notes from Oliver:

Grifalco is an excellent producer of Aglianico del Vulture owned by the Piccin family, who were originally wine producers in Tuscany but decided that southern Italy, Basilicata in particular, was more promising. I think they're right. Vulture is indisputably one of the best appellations in southern Italy, and I am delighted to represent this excellent producer.

After a few years of vinifying all their vineyards separately, the Piccin's decided to go forward with making a cru label just for the Ginestra vineyards. Much like with their Maschito site, they found the Ginestra grapes to be expressing an exceptionally clear view of that place. Exhibiting notes of ripe plum and red berry, violets, leather, and cinnamon. Smooth tannins support the robust fruit and spice, making this a perfect match for grilled ribeye or lamb chops.