
GRIFALCO AGLIANICO DEL VULTURE 'DAMASCHITO'



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- Region:** Basilicata, Italy
Appellation: Aglianico del Vulture Superiore DOCG
Vineyard Site: Damaschito
Grapes: 100% Aglianico
Farming: Certified organic
Age of vines: Planted between 1950 and 1960
Altitude & Soil Type: 580 M, Volcanic with iron and manganese
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 the Piccin's first year of production in Vulture, they noticed how the grapes from the oldest part of their Maschito vineyard had "a clear taste and a precise soul, describing perfectly the place where it came from,". They decided then to make a new label, a cru, from those vines only. Shows ripe cherry, leather, tobacco, and licorice notes. Brilliant with prime rib or grilled lamb. Enjoy now or age 10-15 years.