
GRIFALCO AGLIANICO DEL VULTURE 'GRICOS'



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- Region:** Basilicata, Italy
Appellation: Aglianico del Vulture DOC
Grapes: 100% Aglianico
Farming: Certified organic
Age of vines: Planted between 1990 and 2010
Altitude & Soil Type: 500 M, Volcanic
Typical Harvest Time: Mid October
Maceration & Fermentation: 10 days maceration, controlled low temperature fermentation in stainless steel with indigenous yeasts
Aging: 6 months in a mix of 50 hL barrel and barrique, followed by 6 months in stainless steel and 4 months in bottle
Finishing: Filtered with 5 micron paper
Production: 40,000 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

Sourcing grapes from four different vineyards, Gricos is their everyday barbecue wine. Made from younger vines, but nonetheless meaty and substantial, the wine is purposefully made to be more forward and drinkable younger. Shows plentiful crisp red fruit, mineral and floral aromas, with pepper and an undergrowth background. Drink with beef, lamb, cheeses or substantial pasta dishes