
GRIFALCO AGLIANICO DEL VULTURE 'GRIFALCO'



Region: Basilicata, Italy

Appellation: Aglianico del Vulture DOC

Grapes: 100% Aglianico

Farming: Certified organic

Age of vines: Planted between 1980 and 1995

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: 10 months in a mix of used barrique and tonneaux, followed by 8 months in steel and 6 months in bottle

Finishing: Filtered with 5 micron paper

Production: 25,000 bottles annually

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, Grifalco is the flagship wine of the estate, representing in their minds what Aglianico del Vulture should be and is capable of. Notes of blackberry, black cherry, licorice, and wild herbs. Well-balanced, with firm, sweet tannins and juicy acidity. Drinks well alongside anything from the grill. Drink now, or hold for 3-5 years.