



Vicus Aglianico Irpinia

LOCATION:

Italy > Campania > Irpinia DOC >
Sant'Angelo All'Esca

VARIETY:

85% Aglianico, 15% Merlot

WINEMAKER:

Milena Pepe



EXPERIENCE

NAME: The Aglianico grape, pronounce (all-YAN-ee-koh) is considered to be one of the three major noble grapes of Italy along with Nebbiolo and Sangiovese.

CHARACTER: Aromas of cherry and blackberry with black pepper and cocoa. The palate expresses earthy tannins and a lingering finish recalling wild berries, forest floor, and spice.

ENJOY WITH: A great steak wine, this wine cuts fat like a knife through butter. try with aged cow's milk cheeses, coppa or bresaola cured meats, pastas and pizzas.

BEST RESULTS: Serve at 58-62° F, decant for 30-45 minutes to relax tannins.

EXPRESSION

FERMENTATION: Destemming, pneumatic press, and fermentation in stainless steel with neutral yeast selected to express terroir (no aromatic yeast). Temperature controlled with maceration on the skins for about 15 days with pump covers.

ELEVAGE: Aged for two years in concrete tanks before bottling. Allowed to mature in bottle a minimum of one year before release.

FINING AND FILTERING: Fined with bentonite, microfiltering, vegan but not certified.

SULFUR: Minimum amounts of sulfur are added at crush, fermentation, and bottling to preserve the freshness of the wine.

SOURCE

FARMING: Integrated farming techniques with no herbicides or insecticides, dry farming, and vigorous hand-sorting of best fruit.

LAND: 20 hectares planted around the towns of Luogosano, Sant'Angelo All'Esca and Taurasi, elevation between 1,300-1,500 feet a.s.l. Soils of limestone clay with volcanic elements, exposure is southeast.

VINE: Average age of Guyot trained vines 15-20 years, A small percentage is traditionally trained pergola vines at 40+ years old.

HARVEST & PRODUCTION: All estate, hand-harvested fruit, the Vicus line represents a small selection of 500 cases.

SCIENCE

ABV: 13.5%

SUGAR RATE: <2 g/L

TOTAL SO2: 70 mg/L

TOTAL ACIDITY: 5.25 g/L

