



Lapilli wines come from the Avellino Province of Campania of Southern Italy. The volcanic layers of soil help to create stunning mineral-driven and memorable wines. The indigenous varietals here have had thousands of years of adaption, finding balance in volcanic soils, high altitudes and cooling Mediterranean breezes.

AGLIANICO BENEVENTANO IGT 2021

VARIETAL: Aglianico

APPELLATION: Beneventano IGT

Beneventano IGT is an appellation in Campania, where the red variety Aglianico dominates. Here, high altitudes help moderate the Mediterranean climate and allow the late-ripening Aglianico variety to mature on the vine well into November. Combined with the volcanic soils of the region, this native variety produces an age-worthy wine with complex flavors that develop over time. Often called “Barolo of the South,” this moniker speaks to the variety’s ability to express finesse and pedigree as one of Italy’s great red varieties when grown here.

VINEYARDS:

ALTITUDE: 2,000 feet above sea level, helping to moderate warm summer temperatures

HARVEST: Late October into early November, ensuring both proper phenolic and sugar ripeness in the grapes

VINIFICATION: Following destemming and crushing, the grapes ferment over 7-8 days with punch-down and pump-over in order to obtain optimal extraction. This enhances color and structure in the final wine. Both the alcoholic and malolactic fermentation are in stainless steel tanks at controlled temperatures of 77°F for primary fermentation and 70°F for malolactic fermentation.

ALCOHOL: 13.5% Vol

Tasting Notes

COLOR: Intense ruby red color

AROMAS: Fresh and ripe dark fruits such as blackberries, black cherries and plums with licorice and other subtle savory/spicy notes, like leather and pepper.

PALATE: Medium to full bodied, the wine shows a firm structure and long finish.

FOOD PAIRING: It pairs well with red meats and dishes with mushrooms or an herb/spice focus as well as firm cheeses



UPC: 0 89832 92239 1
750ml / 12pk

