



# Fontanavecchia Aglianico del Taburno “Grave Mora”



**Varietal:** 100% Aglianico

**Elevation:** mt

**Practice:**

**Dry Extract:** gr/l

**Appellation:** D.O.C.G Taburno

**Production:**

**Alcohol %:** 14.5

**Acidity:** gr/l

**Residual Sugar:**

**ph:**



**Tasting Notes:**

Shows big complexity on the nose, with notes of ripe fruit that are followed by a variety of flavors ranging from coffee, liquorice, dark tobacco with well integrated sensations of marmalade and balsamic.

**Aging:** 13 months in virgin French barrique, then refinement in bottles for 8 months

**Winemaking:** Hand picked in “cassette” (small wood boxes) 100% Aglianico, is the finest selection of grapes amongst the harvest.

**Food Pairing :** Delicate meats, mildly matured cheeses, which can also be served with jams and flavored creams.

**Accolades**

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