



Fontanavecchia Aglianico del Taburno



Varietal: Aglianico 100%, selected and collected in crates.

Appellation: Taburno DOCG

Acidity : g/l

Alcohol %: 13.5

Sugar: g/l

Production: cs

Practice: Sustainable

Soil: Argillaceous with lime-rich marlstone outcrops.

Altitude: 300 meters



Tasting Notes: There is a touch of resinous new oak, but it is moving into cedar and tobacco. Very good black fruits here, and a touch of red berries, also a little cherry. Very nice palate, plenty of elegance here as well as charm, with buoyant berry fruits and very good balance of coffeeish oak, smooth tannins and pert acidity.

Vinification: Short maceration with skins at controlled temperature, ca. 10 days of fermentation.

Aging: 1 year in French oak casks

Food Pairing: Pairs best with full-flavoured dishes like Duck Confit, Beef Brisket, Osso Bucco, Oxtail, Wild Boar, Spicy Sausages, and Eggplant Parmesan.

Accolades

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