



# Fontanavecchia Grave Mora



**Varietal:** 100% Aglianico

**Elevation:** 350m ASL

**Practice:** Guyot

**Dry Extract:**

**Appellation:** Campania, Italy

**Production:**

**Alcohol:** 14.5%

**Acidity:**

**Residual Sugar:**

**pH Level:**

**Tasting Notes:**

Garnet red in color. 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:**

18 months in barrique, French oak of first passage.

**Winemaking:**

Handpicked 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:**

