



ENOCLASSICA

selection

Aglianico IGT

Producer Vigna Pironti

Winemaker Claudio Gori

Estate Founded

Country Italy

Region Campania

Appellation IGT Rosso

Grape Varietal 100% Aglianico

Soil Composition Volcanic soils

Elevation 500m

Fermentation Method Fermented in stainless steel

Aging Fermented in stainless steel tanks, and matured in neutral oak casks for 6 months before bottling.

Alcohol Content 13%

Tasting Notes Complex dark flavours of smoky game, ripe fruit, and a gentle persistence of mineralogy give this wine a unique character. On the nose it's immediately recognizable as Aglianico, on the palate it confirms but is soft and pleasant without the sometimes harsh tanins of the grape.

