Villa Raiano Aglianico, Campania IGT 2021X

IVI0062021X

Villa Raiano

— Campania, Italy

A youthful, vibrant expression of the local Aglianico grape from its Campanian heartland. Well structured yet approachable, with plenty of fruit and character.

Production

The Aglianico grapes are souced from the Castelfranci, Venticano and Bonito vineyards - at altitudes of around 500m. The grapes are macerated and fermented on skins, in stainless steel, for around 10 days. Half of the wine is then matured in French oak (a mixture of 2-3 year old barriques and larger barrels) for 12 months, and half in stainless steel on lees. Both are then blended before bottling.

Tasting note

A powerful and lifted red, fresh and spicy on the nose with black fruits and smokey, tarry notes. Wild plum and bitter cherry fruit is balanced by taut acidity and firm but ripe tannins. An impeccably made wine combining depth and structure with vibrant, spicy fruit.

Food Match

Drink with pasta and mushroom dishes, or ravioli with fresh ricotta. Alternatively - great with steak!

ABV:
13.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
Campania IGT

Winemaker:
Sebastiano Fortunato

Grape Varieties:
Aglianico 100%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
8004123006187