

La Fortezza Aglianico del Taburno

La Fortezza

Italy - Campania

Grapes are from the Campania region. Aglianico is an amazing varietal that brings big body and big structure.

Ruby red color with aroma of wild berries, really soft at the palate, with pleasant notes of black cherry jam.

Specifications

Varietals	100% Aglianico
Agricultural Practices	Biodynamic
Soil type	Volcanic rocks
Vinification	No irrigation (it is not allowed). Harvest by hand Selection of grapes upon arrivals Ageing in Barrels for 10 months and aged another 6 months in the bottle before market release. RS: Less than 3g/L
Pairings	Red meat, Rosbeef, Pasta, Parmigiana



Codes, Weights and Measures

UPC	7 84585 02974 7
Units/Case	6
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02974 4
Case Weight	18
Cases/Pallet	100
Layers/Pallet	20
ABV	14%
SRP	\$ 29.99 USD 750mL Bottle

Reviews and News

2019 La Fortezza Aglianico del Taburno - 92 PTS - WE

2018 La Fortezza Aglianico del Taburno - 93 PTS - JS