



AGLIANICO DEL TABURNO



Organically produced from Aglianico grapes grown in the winery's "Jazz" vineyard, located on their ancient homestead.

Grapes are hand-harvested in October and November, followed by maceration in steel. The wine matures for 10-12 months in barrique, and 4-6 months in bottle.

The resulting Aglianico is a concentrated wine, showing dark blackberry and stewed cherry aromas, bolstered by full structure and harmonious tannins.

Data

Vineyard Name: Jazz

Vine Training: Espalier / Guyot

Soil: Clay / Calcareous Marl

Alcohol: 14%

NIFO Sarrapochiello is a winery dating back to an 18th century farmhouse located on the Latina Way, an ancient Roman road in Campania's Sannio region. The winery now harvests from its 12 hectares of vineyards along the Appenine range. Winemaker Lorenzo holds a doctorate degree in agriculture and viticulture, and represents the third generation of his family to produce wine from the estate, always with love and respect for their land. Indeed, the NIFO estate has practiced *organic* production since 1998.

