



GRIFALCO



GRIFALCO Aglianico del Vulture DOC

PRODUCER'S STORY

Grifalco was founded in 2004 by the desire of Fabrizio and Cecilia Piccin to start a new path after having produced Nobile di Montepulciano for 20 years, the project is currently carried out by their sons Lorenzo and Andrea. The company has a surface of 16 hectares with age of the vineyards ranging from 10 years up to 80 years, divided into several municipalities of the Vulture, this because being able to work with different land allows to have greater complexity in the wines that are produced and reflects the winery's philosophy of respect for the vineyards and the final product.

Today, the vineyards are located in the municipalities of Maschito, Forenza, Ginestra and Venosa, where the cellar also resides.

Lorenzo, 32, studied Viticulture and Oenology in Alba and takes care of all the company's production, from the management of the certified organic vines to everything that follows, once the grapes are brought to the cellar to turn them into wine.

Andrea, 26, takes care of the commercial, the image of the company, the relationship with the press and the support abroad of importers.

WHAT HAPPENED IN 2016?

2016 was a regular vintage, harvested by mid-October with slightly over the normal temperature, our luck of having on of the latest harvest in Europe always shows in the month of September, that usually helps us with good rain and chiller temperature.

WHAT DOES IT TASTE LIKE?

Aromas: mineral hints of graphite, cocoa and coffee, with aromas of embers, red fruit and black pepper.

Palate: medium structure supported by silky tannins. An excellent acidity supports the length and persistence of the wine.

WHAT TO DRINK IT WITH?

Perfect with rich dishes : game, stews and aged cheeses.

WHAT'S IN IT?

VINTAGE 2016

GRAPE VARIETY Aglianico del Vulture
100%

REGION Basilicata, Italy

WINEMAKER Lorenzo Piccin

ALCOHOL (ABV) 13.5%

STYLE Elegant and Profound

FARMING Organic

AWARD JS91

