



FRANCOLI U.S.A.



ANTICA HIRPINIA AGLIANICO

The story began in 1959 with the foundation of the first winery in Taurasi. Today, Antica Hirpinia is a private cellar, led by a group of friends who took over it in 2016 to realise a common dream: to produce the finest wines in the area. Their first step was to appoint Riccardo Cotarella as their enologist and Valeria Cesari as their consultant.

REGION: Taurasi, Campania

APPELLATION: DOC

VARIETAL: 100% Aglianico

ALCOHOL: 13.5%

AWARDS:

90 Points The Wolf Post

WINEMAKING:

Soil Composition: Clayey

Vine Training Method: Cordon-trained

Elevation: 1312 ft.

Vine Exposure: East, West

Harvest Time: Mid-October

Fermentation Container: Stainless steel

Length of Alcoholic Fermentation: 10 Days

Malolactic Fermentation: Yes

Type of Aging Container: Barriques

Length of Aging Before Bottling: 12 Months in barrique and 12 months together in cement

Months Length of Bottle Aging: 6 Months

TASTING NOTES:

Gentle and flowery, with generous hints of ripe red fruits. It's a full bodied red wine, but never loud. The long finish is all played on raspberries, violets, and a surprising hint of rosemary.

FOOD PAIRINGS:

Perfect with red meats. It will complement pizza and most pasta dishes.

