

ANNONA

Aglianico Paestum Indicazione Geografica Protetta 2016

If you have tasted Aglianico from the South of Italy before, the Annona Aglianico will surprise you in a wonderful way. Its more aromatic and has floral notes and a silky texture not often seen in this varietal. The use of 100% whole cluster gives it an aromatic lift and supple texture that makes this a unique expression of this grape. The tannins are long, soft and elegant.

Varietals - 100% Aglianico

Alcohol - 13.5%

Elevage - 100% whole cluster fermentation was employed, decreasing the color, enhancing aromatics and keeping final alcohol levels in check. Native yeasts contribute additional complexity and texture, and enhancing the characteristics of this wine's origins. Aging occurred in 5 year old, inert oak barrels, allowing the character of the fruit and terroir to be the real focus. Bottled unfiltered.

Viticulture

The rolling, coastal hills of southern Italy's Campania wine region is also home to the Cilento DOC, within which the Paestum IGT is found. Annona's Aglianico grows on 25 years old vines that are literally rooted in history. The soils of Paestum are not volcanic in origin like in the north, but composed of sand and schist. This combination contributes to a more elegant style, with floral components, compared to the typically dark and brooding Aglianico grown in volcanic soils. Constant cool sea winds buffet these vineyards, decreasing humidity, naturally reducing yields and making organic viticulture possible. Everything is done by hand in these organically-grown vineyards.

Tasting Notes

Medium in hue and aromatic, offering very complex notes of wild forest fruit, purple flowers and spice. On the palate, the tannins are finely-grained and supple, though present. Medium to full-bodied with savory flavors. Surprisingly elegant in structure and aromatic for Aglianico.



Highlight on Cilento



In recent years, a focus on premium winemaking in the Cilento Region has found young winemakers eagerly following respected figures like Bruno De Conciliis. Bruno and his family have been gracious in sharing their experience of the region, and their winemaking techniques. Olive groves, beautiful blue sea, and agelessness all make me feel lucky to have made wine in such an ageless place.

The family vineyards find themselves touching the outer edges of a regional treasure: the Parco Nazionale Del Cilento, a UNESCO World Heritage Site. Representing thousands of years of cultural significance—not to mention the flora and fauna, some of which exist only within its protected boundaries—it certainly lends gravity to the idea of tasting a bit of history.