

Aglianico Beneventano IGT La Fortezza

TAN & NS

WINE IMPORTERS



Story of the wine:

Torrecuso, where La Fortezza is located, extends on the eastern slope of the hillside, where vineyards, woods, and small clearings alternate continuously, with only in the last hours of the day the profile of Monte Taburno taking away light and warmth. The province of Benevento has been producing excellent grapes for exceptional wines for centuries and accounts for about 40% of the vineyard area in the Campania Region.

Our true strength lies in a combination of soil quality, exposure, altitude, and vineyard care. Aglianico is recognised as a grape variety with significant untapped potential. Originating from Greece, it thrives in volcanic soil abundant around Naples. This grape, which ripens late typically in late October to early November, gains complexity when cultivated and nurtured attentively.

Varietals:

100% Aglianico IGT

Area:

Campania, Italy

Av. age of the vines:

22- 25 years old

Method of Production:

Manual and machine harvest end of September/beginning of October. Aglianico is hand parcelled to ensure freshness. Classic vinification with malolactic fermentation in oak barrels. Once bottled, is kept in cellar for 3 months prior to release.

Descriptions for Wine List:

Organoleptic characteristics: Garnet and ruby red colour with cherry red hues. On the nose an intense aroma of red fruits, spices, tobacco and intense amarena cherry. On the palate it is soft, warm, well structured with unobtrusive tannins and an aftertaste of black pepper, warm spice and leaves a clean palate.