

# La Fortezza Aglianico del Taburno

## La Fortezza

### Italy - Campania

Grapes are from the Campania region. Aglianico is an amazing varietal than brings big body and big structure.

Ruby red color with aroma of wild berries, really soft at the palate, with pleasant notes of black cherry jam.

## Specifications

<b>Varietals</b>	100% Aglianico
<b>Agricultural Practices</b>	Biodynamic
<b>Soil type</b>	Volcanic rocks
<b>Vinification</b>	No irrigation (it is not allowed). Harvest by hand Selection of grapes upon arrivals Ageing in Barrels for 10 months and aged another 6 months in the bottle before market release. RS: Less than 3g/L
<b>Pairings</b>	Red meat, Rosbeef, Pasta, Parmigiana



## Codes, Weights and Measures

<b>UPC</b>	7 84585 02974 7
<b>Units/Case</b>	6
<b>Unit Size</b>	750 mL
<b>Container</b>	bottle
<b>SCC</b>	1 07 84585 02974 4
<b>Case Weight</b>	18
<b>Cases/Pallet</b>	100
<b>Layers/Pallet</b>	20
<b>ABV</b>	14.00%
<b>SRP</b>	\$ 29.99 USD 750mL Bottle

## Reviews and News

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