

Feudi di San Gregorio 'Rubrato', Campania, Irpinia Aglianico 2017



Dense, robust wine with wild black fruit and liquorice notes and a dry finish.

Producer Note

One of the main protagonists in the renaissance of Southern Italian wines, Feudi di San Gregorio has carved out a reputation for making truly world-class wines in less than 30 years. The company began in the mid 1980s with the aim of safeguarding local traditions and unlocking the potential of key indigenous grapes such as Fiano, Greco, Falanghina and Aglianico.

Vineyard

The beautiful Feudi di San Gregorio vineyards are spread out over lush and gentle hills in Sorbo Serpico, about an hour from Naples and Mount Vesuvius. The soils are uniquely volcanic, sandstone and marl. Each vineyard is closely monitored with a meteorological station, and the technologies of the new state-of-the-art wine cellar ensures that each vintage comes as close to perfection as possible.

Winemaking

Fermentation and maceration took place in stainless steel tanks over period of two to three weeks, at controlled temperatures. This was followed by eight to 10 months of maturation in stainless steel vats, retaining the freshness and purity of fruit. The wine was then aged for a further six months in bottle, prior to release.

Tasting Note

An intense, deep wine with a classic Aglianico profile of wild black fruits, cherry liquorice and spice. Balanced, with soft, well-structured tannins a long finish, reminiscent of fresh fruits and a delicate balsamic note.

Serving Suggestion

A perfect combination with roast duck, braised beef or an aubergine parmigiana.

Grape

Aglianico 100%



Winemaker:	Pierpaolo Sirch
Region:	Campania
Sub region:	Irpinia
Country:	Italy
Alcohol:	14%
Body Value:	D (A is light, E is full bodied)
Residual Sugar:	2
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/Yes
Milk/Eggs:	No/No
Organic/Biodynamic	No/No
Product Code:	5205117A
Case unit of measure:	6X75CL
Formats Available:	75cl
Closure:	Diam