



The winery was founded in 2001 by the love of a winemaker for Fiano and Aglianico di Taurasi and the passion of an agronomist winemaker for the Greco di Tufo. Valle Sabato, on the border of the province of Avellino with that of Benevento covers a territory with the typical hills with sweeping valleys and high ridges. On these ridges at a height of about 450 meters above sea level, the area is well prepared serving to accommodate the Greco vine, a grape otherwise known as Aminea Gemina imported from Thessaly before the Christian era.



## COUNTRY

Italy

## VARIETAL

Aglianico

# **SOIL TYPE**

Volcanic & calcareous marl, Limestone

# VINEYARD

Valle del Sabato High altitude (1310-1640ft) Amid wide valleys & towering ridges

## **HARVEST**

Manual Harvested & sorted

# VINIFICATION

18 days fermentation Frequent must pumping over 12 months aging in barrels 24 months aging in bottle

# **TASTING NOTES**

Deep ruby red. Aromas of violets, tobacco, vanilla, and cinnamon. On the palate is round, warm, with dark wild berry and well-integrated tannins.