



PAST VINTAGES

Palmenti Aglianico (formerly Riserva) 2012

CSPC# 770621

750mlx12

13% alc./vol.

Grape Variety	100% <i>Aglianico</i>
Vintage	The 2012 vintage offered a mixed bag. The cold winter that year featured abundant snowfall in January and February, and that precipitation, coupled with a very rainy spring, built up large water reserves in the soil that turned out to be necessary later in the summer, which was sunny and almost too hot and dry, especially in August. September didn't see much rain either. The best Aglianico del Vulture wines of 2012 are remarkably well balanced and age worthy, while offering more charming, upfront fleshy fruit than the 2013s, which will require more patience.
Vineyards	Exposure east-South-east, 500m over sea level. The soil is volcanic. Vine training system is Guyot.
Harvest	Manual harvest in the 2 nd -3 rd week of October each year. Average yield 70 hectolitres/hectare
Vinification/ Maturation	Maceration for 8-10 days. After fermentation, racking and malolactic fermentation periods, the wine is placed in Slovenian oak barrels for at least 24 months. The regulations production provides for the reserve, of which five years of aging two in barrel before being marketed.
Tasting Notes	Dark blackish purple red in color with a clear watery rim. Deep and lively nose of sweet purple fruits, phenol, wild herbs nicely integrated with minerals with a degree of alcoholic spiciness. The palate is medium full-bodied, tannic, dry, mineral inflected, lithe yet noticeably grippy texture. This lovely Italian red has notes of sweet red and dark fruits in the order of raspberries, red cherries, plums, and thick black grape skins, nicely mixed in with wild flowers and herbs, forest thickets, tobacco, with loads of loamy earth, minerals, a faint yet refreshing flash of wood towards the backend that eventually gives way to a lovely and long finish featuring fresh but tannic black grape skins. This is definitely a big, bold tannic wine that is brimming with personality, charm and elegance.
Serve with	Rich and robust meat dishes such as beef stews; Braised dishes such as Oxtail, Osso Bucco or Lamb Shanks; Spicy sausages and other barbecued meats; Game dishes such as wild boar, squab or duck; Pasta dishes with rich meat ragu; Hard and sharp cheeses, such as Taleggio or Pecorino from Italy or Manchego from Spain.
Production	1,500 cases





PAST VINTAGES

Riserva Aglianico 2011

CSPC# 770621

750mlx12

13% alc./vol.

Grape Variety	<i>100% Aglianico</i>
Vintage	2011 was an excellent vintage although yields were low. The end of summer provided perfect ripening conditions, so the final phase happened very quickly. Grapes were harvested in excellent condition, ripe and very healthy.
Vineyards	Exposure east-South-east, 500m over sea level. The soil is volcanic. Vine training system is Guyot.
Harvest	Manual harvest in the 2 nd -3 rd week of October each year. Average yield 70 hectolitres/hectare
Vinification/ Maturation	Maceration for 8-10 days. After fermentation, racking and malolactic fermentation periods, the wine is placed in Slovenian oak barrels for at least 24 months. The regulations production provides for the reserve, of which five years of aging two in barrel before being marketed.
Tasting Notes	Ruby red in colour with orange highlights. The bouquet is intense and clean with hints of ripe cherry. The palate is full-bodied, with tannins that reach full maturity and complexity. A very persistent finish.
Serve with	Rich and robust meat dishes such as beef stews; Braised dishes such as Oxtail, Osso Bucco or Lamb Shanks; Spicy sausages and other barbecued meats; Game dishes such as wild boar, squab or duck; Pasta dishes with rich meat ragu; Hard and sharp cheeses, such as Taleggio or Pecorino from Italy or Manchego from Spain.
Production	1,500 cases
Cellaring	Drink now - 2024





PAST VINTAGES

Riserva Aglianico 2010

CSPC# 770621

750mlx12

13% alc./vol.

Grape Variety	100% Aglianico
Vintage	The weather was very particular in 2010. There was none of the usual great heat in the spring and especially not in the summer. This weather pattern produced lovely ripe grapes and a well-balanced wine, rich in flavour and minerality and with a highly marked aromatic profile.
Vineyards	Exposure east-South-east, 500m over sea level. The soil is volcanic. Vine training system is Guyot.
Harvest	Manual harvest in the 2 nd -3 rd week of October each year. Average yield 70 hectolitres/hectare
Vinification/ Maturation	Maceration for 8-10 days. After fermentation, racking and malolactic fermentation periods, the wine is placed in Slovenian oak barrels for at least 24 months. The regulations production provides for the reserve, of which five years of aging two in barrel before being marketed.
Tasting Notes	Ruby red in colour with orange highlights. The bouquet is intense and clean with hints of ripe cherry. The palate is full-bodied, with tannins that reach full maturity and complexity. A very persistent finish.
Serve with	Rich and robust meat dishes such as beef stews; Braised dishes such as Oxtail, Osso Bucco or Lamb Shanks; Spicy sausages and other barbecued meats; Game dishes such as wild boar, squab or duck; Pasta dishes with rich meat ragu; Hard and sharp cheeses, such as Taleggio or Pecorino from Italy or Manchego from Spain.
Production	1,500 cases
Cellaring	Drink now - 2023
Scores/Awards	89 points - Alison Napjus, Wine Spectator - Web Only 2017
Reviews	<i>"A light, elegant red, with crisp tannins and tea-laced flavors of dried cherry, leather and spice. Enjoy this with Peking duck. Drink now through 2020. Tasted twice, with consistent notes. 1,500 cases made."</i> - AN, Wine Spectator





PAST VINTAGES

Riserva Aglianico 2009

CSPC# 770621

750mlx12

13% alc./vol.

Grape Variety

100% Aglianico

Vintage

The 2009 vintage: This was a particular year, characterized by a warm rainless summer which contributed to a slight drop in the yield. This weather pattern conditioned the harvest period which started a week earlier than usual. The grapes reached excellent ripeness and their health was optimum thanks to a dry, ventilated start to October. The second part of the harvest was rendered more difficult and was longer because of the intense rainfall.

Vineyards

Exposure east-South-east, 500m over sea level. The soil is volcanic.

Vine training system is Guyot.

Harvest

Manual harvest in the 2nd-3rd week of October each year.

Average yield 70 hectolitres/hectare

Vinification/**Maturation**

Maceration for 8-10 days. After fermentation, racking and malolactic fermentation periods, the wine is placed in Slovenian oak barrels for at least 24 months. The regulations production provides for the reserve, of which five years of aging two in barrel before being marketed.

Tasting Notes

Ruby red in colour with orange reflections. The bouquet is intense and clean with notes of ripe cherry. The palate is full-bodied, with rich, complex tannins, and a long finish.

Serve with

Rich and robust meat dishes such as beef stews; Braised dishes such as Oxtail, Osso Bucco or Lamb Shanks; Spicy sausages and other barbecued meats; Game dishes such as wild boar, squab or duck; Pasta dishes with rich meat ragu; Hard and sharp cheeses, such as Taleggio or Pecorino from Italy or Manchego from Spain.

Production

2,500 cases

Cellaring

Drink now - 2023

Scores/Awards

90 points - Alison Napjus, Wine Spectator - September 30, 2016

Reviews

"Tarry smoke and spice notes underscore the raspberry compote and sun-dried cherry flavors that ripple on the silky palate of this juicy, medium-bodied red. Dried marjoram and graphite accents linger on the firm, chewy finish. Drink now through 2021. 2,500 cases made."

- AN, Wine Spectator





PAST VINTAGES

Riserva Aglianico 2008

CSPC# 770621

750mlx12

13.0% alc./vol.

Chemical Analysis	Acidity: g/l	pH:	Residual Sugar: g/l
Grape Variety	100% Aglianico		
Vintage	The 2008 vintage can unquestionably be considered to be the best year of the decade. The season was marked by a dry warm weather pattern for the entire spring/summer period. The completely rain-free harvest period was also exceptional in terms of weather. This season – which will be remembered for many years – guaranteed perfectly healthy grapes, very sparse bunches, and a polyphenol and sugar content above the average for the decade.		
Vineyards	Exposure east-South-east, 500m over sea level. The soil is volcanic. Vine training system is Guyot.		
Harvest	Manual harvest in the 2 nd -3 rd week of October each year. Average yield 50 hectolitres/hectare		
Vinification/ Maturation	Maceration for 8-10 days. After fermentation, racking and malolactic fermentation periods, the wine is placed in Slovenian oak barrels for at least 24 months. The regulations production provide for the reserve, of which five years of aging two in barrel before being marketed.		
Tasting Notes	Ruby red in colour with orange reflections. The bouquet is intense and clean with notes of ripe cherry. The palate is full-bodied, with rich, complex tannins, and a long finish.		
Serve with	Rich and robust meat dishes such as beef stews; Braised dishes such as Oxtail, Osso Bucco or Lamb Shanks; Spicy sausages and other barbecued meats; Game dishes such as wild boar, squab or duck; Pasta dishes with rich meat ragu; Hard and sharp cheeses, such as Taleggio or Pecorino from Italy or Manchego from Spain.		
Production	800 cases		
Cellaring	Drink now - 2023		
Scores/Awards	90 points - Alison Napjus, Wine Spectator - November 30, 2014		
Reviews	<i>"Sappy cherry and pekoe tea leaf notes are layered with herb-marinated olive, mocha and ground anise flavors in this chewy red, with juicy acidity. There's some brawn to this, but it's well-knit and showing well. Drink now through 2023. 800 cases made."</i> - AN, Wine Spectator		

