

# Fratelli Urciuolo

## Aglianico

100% Aglianico

### Tasting Notes:

A fresh, yet full-bodied expression of southern Italy's native red varietal, Fratelli Urciuolo Aglianico showcases intense black fruit aromas on the nose. A harmonious wine with balanced acidity and firm tannins. The richness of the wine complements roast beef and prime rib nicely.

### Vineyards:

Region:	Irpinia, Campania, Italy
Vineyard Size:	7 hectares
Training Method:	Spurred cordon
Planting Density:	4500 vines/hectare
Soil Composition:	Clay, volcanic in origin
Elevation:	500-600 meters
Exposure:	Southwestern

### Winemaking:

Harvest:	Hand-harvested the first week of November.
Fermentation:	The grapes were destemmed prior to soft-pressing. The must fermented over 5-8 days in stainless steel tanks at a controlled temperature of 25-28°C.

### Aging:

6 months in second- and third-use French oak barrels

### Technical Data:

Alcohol:	13.0%
pH:	3.45
Acidity:	6.5 grams/liter
Residual Sugar:	2.0 grams/liter



IMPORTER  
OF THE YEAR  
2014

WINE ENTHUSIAST  
WINE STAR  
AWARDS

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