

Monte Volpe

2018 AGLIANICO MENDOCINO COUNTY

Background

Aglianico (eye-yah-nick-oh) is native to southern Italy in the provinces of Basilicata and Campania where it is known as the Barolo of southern Italy. Monte Volpe is one of a handful of producers of Aglianico in California. It is a very difficult variety to grow here because it buds out early, leaving it susceptible to Mendocino County's harsh frost season and it ripens very late so it is potentially ruined by our early rains in the autumn. This is our 5th vintage of varietal labeled Aglianico.

Vineyards

The Bella Vista Aglianico vineyard is located above the Ukiah Valley on an eastern benchland where the soils are shallow and a mixture of large rocks and clay allows the water to penetrate right through the soil. 75% of the grapes for this wine come from our Bella Vista Vineyard. This small 1 acre vineyard is 14 years old and produces less than 3 tons per acre. This vineyard is taken care of exclusively by Greg Graziano and his girls. 15% of this wine is Primitivo and these grapes were grown by Maria Testa in the white Pinole clay-loam soils of the Calpella Bench. 10% of the wine is Negroamaro and these grapes were grown by my cousin Gill Tournour also in the white Pinole clay-loam soils of the Calpella Bench.

Winemaking

In these vineyards, shallow rock laden soils, warm southwestern exposures and cool nights produce grapes with superb balance, concentration and fruity aromas and flavors. The grapes were hand-harvested at an average of 27 degrees brix on October 19th, 2018. After crushing the grapes into small open-top stainless steel tanks, the must was cold soaked for 4 days and then punched down twice daily for 2 weeks during fermentation, before being pressed off into French Burgundy oak barrels (25% new). After aging in barrels for 22 months, the wine was egg white fined, rough filtered and bottled.

Winemaker Comments

This Aglianico is a very complex, rustic, full flavored wine. It is full of aromas and flavors of ripe berries, plums earthy notes and smoky toasty French Oak. Big rich full tannins and balanced acidity give this wine potential to be a great wine for many years of cellaring. Dark purple-garnet in color with aromas and flavors of ripe boysenberry, smoky cherry, spicy wood and earth, with ripe, full tannins and a seamless balance that carries through to a long, lush finish.

Winemaking Data

Harvest

Date: October 19th, 2018

Fermentation & Aging

Fermentation: 4 days of cold soak, pumped over and punched down twice a day for an average of 15 days in stainless open top fermentors
Aging: 22 months in French Burgundy barrels (25% new).

Wine

Blend: 75% Aglianico
15% Primitivo
10% Negroamaro
Alcohol: 14.5%
Total Acidity: 7.0 g/L
pH: 3.66
Residual Sugar: 0.3% (dry)



Food Pairing:

Enjoy with grilled steaks, pasta with forest mushroom sauce and lamb chops with rosemary sauce.

For Additional Information

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