



GRAND COEUR

GRIFALCO DELLA LUCANIA
GRIFALCO AGLIANICO
BASILICATA, ITALY

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The Piccin family were originally wine producers from Tuscany, who decided to pick up and move to the Commune of Melfi in the Aglianico del Vulture region of Basilicata in 2003. They were inspired to try their hand at producing Aglianico, the oldest and most well-respected grape of the region, which has long been considered the "Barolo of the South". The couple produces three examples of Aglianico del Vulture using various aging regimes resulting in a style that exhibits a more delicate expression of the fruit-driven, meaty, often tannic reds that Aglianico is historically known to produce. The Grifalco wines are more restrained and elegant than many other examples from the area, yet their structure, flavor, and nuanced dark red fruit complexity and dusty minerality are not compromised in the least. Their 18 hectares of vineyard land is all farmed organically. The Piccin estate has become one of the exciting new producers in the ancient and famous Vulture region.

GRIFALCO AGLIANICO

REGION	Basilicata, Italy
APPELLATION	DOC Aglianico del Vulture
VARIETALS	100% Aglianico
SOIL	Volcanic
VINEYARD ELEVATION	600 m
YIELDS	2250 kg/hectare
VITICULTURE	Certified organic viticulture
WINE MAKING	Extended maceration in stainless steel (80%) and in small and medium oak barrels (20%).
TASTING NOTES	This wine exhibits elegant floral aromas with notes of ripe red berries on the nose. On the palate, it is gutsy and determined with a deep, well-defined finish.



GRIFALCO

AGLIANICO DEL VULTURE
DENOMINAZIONE DI ORIGINE CONTROLLATA

GRIFALCO