



AGLIANICO QUIRICO

Campania, Italy

Pietracupa

Method & Production

The Aglianico grapes are pressed and fermented in stainless steel. The wine spend 2 months on the lees before being transferred to 2-year-old oak to mature.

Food Matching

Deep, concentrated, mature, rustic. Very expressive, savoury, and earthy.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan
Red Wine									
PI0716	Aglianico Quirico	Aglianico	2016	13.5%	Cork	6X0.75lt	No	No	No