



AGLIANICO QUIRICO

Campania, Italy

Pietracupa

Method & Production

Quirico is simply a young Taurasi. 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.

Tasting Notes

Gamey, great fruit expression followed by this alluring perfume. Deep, concentrated, mature, and rustic. Very expressive, savory, and earthy.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
PI0719	Aglianico Quirico	Aglianico	2019	13.5%	Cork	6X0.75lt	No	No	No	No