



## Aglianico del Vulture DOC La Firma 2018

Cantine del Notaio

<b>Type</b>	Red wine
<b>Origin</b>	Italy, Basilicata
<b>Producer</b>	Cantina del Notaio Basilicata
<b>Classification</b>	DOC
<b>Expansion</b>	12 months in new barriques
<b>Contents</b>	75 cl
<b>Vintage</b>	2018
<b>Enjoyment phase</b>	up to 16 years
<b>Serving temperature</b>	16 -18° C
<b>Alcohol content</b>	14 %
<b>Grape varieties</b>	Aglianico
<b>Article no</b>	17903218

### Comments

The grapes for the top wine La Firma from the Cantine del Notaio were harvested by hand and in small boxes between October and September. After a gentle and long maceration, La Firma is stored in new barriques for 12 months, which are located in the traditional tuff stone grottoes below the Cantine di Notaio.

### Pairing

Veal liver, dark meat or porcini mushroom risotto.

### Tasting notes

There are aromas on the nose; Smoke, herbs, spices and dark fruits. The body is rich in finesse and well balanced. The finish is aromatic and long-lasting.