

THE  
OXFORD  
WINE  
COMPANY

## Vigne Verginianae Aglianico, Campania

£14.99



**Vintage:** 2016

**Bottle Size:** 75cl

**Alcohol %:** 13%

**Country:** Italy

**Description:** The powerful nose displays aromas of dark cherry, ripe red berries and spicy pepper. The palate has more dark cherry with a hint of dried prunes and cacao. The finish has soft round toasty characters.

**Cepages:** Aglianico

**Group:** Italy

**Sub group:** Puglia, Calabria & Campania

**Colour:** Red

**Closure:** Cork

**Producer:** Terredora

**Website:** [www.terredora.net/english.php](http://www.terredora.net/english.php)

**Organic/Bio Status:**

**Food / cocktail match:** It accompanies traditional Mediterranean dishes including sliced meats, soups and pasta dishes, lasagna, white meats and light main courses.

**Food / cocktail recipe:**

**Press**

2010: Best Value - The New Times, online, Jun 2013  
2010: The International Wine Challenge 2012 - bronze  
2009: 88+ points - The Wine Advocate, Jun 2011: "A gorgeous wine, especially for the money"  
2009: 90 points - Tanzer's International Wine Cellar, Mar/Apr 2011  
2008: 90 points - The Wine Advocate, Aug 2010  
2007: 87 points - The Wine Advocate, Robert Parker, April 2009  
2007: The International Wine Challenge 2009 - bronze  
2007: Decanter World Wine Awards 2009 - bronze  
2006: Wine Spectator Wine Pick of the Day, Jun 10th, 2008  
2006: Vinitaly 2008, Concorso Enologico Internazionale - commended  
2005: Wine Spectator Wine Pick of the Day, Jan 8th, 2008

2005: Decanter World Wine Awards 2007 - bronze  
2004: The International Wine Challenge 2006 - silver

**Awards**

Bronze Medal Winner International Wine Challenge 2009

**Other Info:**

The maceration of the grapes, at 24-25°C, does not exceed 7 days in order to obtain an excellent extraction of colour without creating a heavy tannic structure. The wine also maintaining good aromatic freshness as it sees because of ageing shared in wood and stainless steel tanks.