2016 Rubrato• Aglianico

Feudi di San Gregorio was established in 1986 in Sorbo Serpico, a tiny village in Campania’s Irpinia region, near Mount Vesuvius, by the Capaldo and Ercolino families from Irpinia. This highly acclaimed winery encourages us to rediscover the identity of Mediterranean flavors through indigenous grapes that reach their full potential with their modern winemaking approach. Rubrato translates to brilliant ruby, a nod to the rich, ruby color of the wine. Feudi di San Gregorio’s Rubrato Aglianico is grown between 1,000 – 1,600 ft above sea level in deep soil originally from ash and fallen pumice. It pairs well with roasted red and white meats, eggplant parmigiana and aged cheeses.

Features:
- A grape of great tradition, Aglianico is the most noble and important vine of the south, representing a unifying matrix of the southern reds and is ranked among the finest red italian grapes
- Collaboration with leading Italy enologists, like Pierpaolo Sirch
- Labels created by famous Italian designer Massimo Vignelli (American Airlines logo, NYC subway map)

Benefits:
- “Rubrato” has a signature rich, ruby color that is smooth and balanced, and appeals to wine connoisseurs and novices alike as it expresses the Aglianico in its youth
- Simonit & Sirch method of pruning leads to wines with better balance and reflection of the terroir in the glass
- Designs attract attention at shelf

Competitive Set
- Terredora Di Paolo
- Mastroberardino
- Nativ

Region: Campania
Appellation: Irpinia Aglianico DOC
Varietals: 100% Aglianico
Color: Brilliant ruby red.
Aroma: Notes of wild black fruit and licorice.
Taste: Balanced with density and texture with licorice and blackberry character, ending with a delicate balsamic note.
Fermentation: Grapes are hand-harvested during the last two weeks of October. After de-stemming and pressing, maceration and fermentation takes place in stainless steel vats for 2-3 weeks at a temperature of 79˚F.
Aging: 8-10 months in stainless steel and minimum 6 months in bottle prior to release.
Alcohol: 13.5%

UPC: 086785-37110-8
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Case: 12pk