



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Aglianico, Fremondo, La Guardiense

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| Price | £10.99 |
| Code | AGLI001 |

This wine is a wonderful new addition to our list. It comes from southern Italy and is 100% Aglianico. Try it and see for yourself!

Tasting Notes:

Deep red in appearance with garnet hints. Full of cherry and sweet vanilla notes from ageing in wood. This is a powerful and intense wine, with a soft tannic structure and a good finish.





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| Specification | |
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| Vinification | Maceration on the skins for 18 days with a few daily pump-overs. Fermented in stainless steel. Malolactic fermentation in 500lt casks. Aged in oak casks for 6 months. |
| ABV | 12.5% |
| Size | 75cl |
| Drinking Window | Drink now |
| Country | Italy |
| Region | Campania |
| Area | Benevento |
| Type | Red Wine |
| Grapes | Aglianico |
| Vintage | 2022 |
| Body | Soft, fruity and smooth |
| Producer | La Guardiense |
| Producer Overview | The farming co-operative La Guardiense, which is one of the biggest in Italy, was founded in 1960 by 33 farsighted and courageous farmers. |
| Closure Type | Cork |
| Food Matches | Ideal with tomato based pasta dishes. Also a good accompaniment to roast lamb, pork and game dishes as well as strongly-flavoured cheeses and salami. |
| Press Comments | Victoria Moore, Telegraph, August 2024, 'Underrated bottles from Italy's ancient wine region': "Fat works with this one: meats such as salami, sausage, short ribs, oxtail or pork; or hard, savoury cheese, while the veggie of choice is mushroom." |