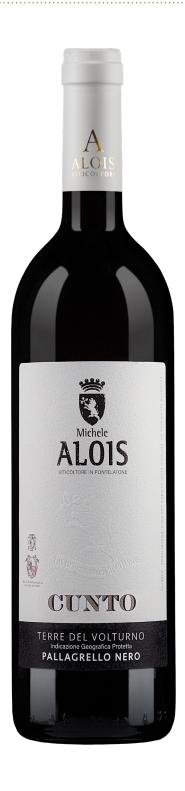
ALOIS

PALLAGRELLO NERO 'CUNTO'



Intense red cherry and ripe blackberry aromas are offset by savory tobacco, coffee, and mint. A dark, peppery, and mineral-driven palate has grippy tannins and bright acidity.

Style: Still red

Area of Production: Campania, Italy
Appellation: Terre Del Volturno IGP
Production Area: Monti Trebulani
Varieties: 100% Pallagrello Neo
Soil Valagnia Janimbrita Campana

Soil: Volcanic - Ignimbrite Campana **Age of Vines:** Planted in 2002

Elevation: 148 meters

Fermentation: 10 day maceration in 80 hl

Italian casks with pump overs

Aging: 12 months in 25 hl Italian oak casks

followed by 12 months in bottle

Total Production: 6,000 bottles per year

