



AGLIANICO QUIRICO

Campania, Italy

Pietracupa

Method & Production

Quirico is simply a young Taurasi. The Aglianico grapes are pressed and fermented in stainless steel. The wine spend 2 months on the lees before being transferred to 2-year-old oak to mature.

Tasting Notes

Gamey, great fruit expression followed by this alluring perfume. Deep, concentrated, mature, and rustic. Very expressive, savory, and earthy.

| Code | Label name | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
|-----------------|-------------------|---------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| Red Wine | | | | | | | | | | |
| PI0719 | Aglianico Quirico | Aglianico | 2019 | 13.5% | Cork | 6X0.75lt | No | No | No | No |