Aglianico 2017

Grape variety used: 100% Aglianico

American & French Oak Barrels

Chapin Estate: 11 year old vines

Alcohol: 15.6% PH: 3.58 Acid: 4.2

Production: 434 Cases

STEGINGEVEN

WEDDINGS

Bottled: July 2019

This varietal is known for firm tannins and higher acidity. This deep garnet colored wine has aromas of blueberry, vanilla and cassis. This taste is smooth and lingering with flavors of boysenberry, spiced plum and a hint of smoke.

Tastes coffee, black plum, dried cranberry, black cherry, cracked peppercorn.

Pairings – Barbque beef, asiago cheese, cheddar, black bean sauces, buffalo burgers, chile, manchego cheese from Spain