SCIUMMÀ

Sciummà Aglianico del Vulture DOC

Vineyard location: Vulture, the vineyards are located in the municipality of Forenza. Certified

Grape varieties Aglianico

Altitude 520m - 560m ASL



Tasting notes

Color: Ruby Red Aromas: Mineral hints of graphite, cocoa and coffee, with aromas of embers, red fruit and black pepper. Palate: Medium structure supported by sweet tannins. An excellent acidity supports the length and persistence of the wine. Recommended pairings: perfect with very rich dishes: game, stews and aged cheeses.



www.banvillewine.com

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