



TASTING NOTES

Sour cherry with hints of vanilla are present in this easy drinking, well priced Aglianico from Puglia.

Felline

Alcione

COUNTRY ABV ltaly 14%

REGION VARIETALS
Puglia Aglianico

APPELLATION
Puglia IGT

WINERY

Gregory Perucci is pioneering in every way. He was the first to champion the Primitivo grape in the Puglia region, previously only used to produce cheap bulk wine, and the first to commit serious effort to studying the many facets of the area's different soils. Gregory has since made a name for himself internationally for his research organization Accademia dei Racemi. They focus only on old native grapes, mostly unknown and underrated on the market. The most important results were achieved on the Malvasia Nera, and, recently, Verdeca and Vermentino. The estate is proud to have a new event space in Manduria-"Spacio Primitivo"—at which to host tastings and grander events.

CULTIVATION

The mechanization is limited. Average volume per hectare is 70-80 quintals of grapes.

AGING

Aged 40% in large barrels for at least 6 months, 60% in steel.

