

HISTORIC

# DIOMEDE

AGLIANICO DEL TABURNO  
DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

## Grape varieties & production area:

100% Aglianico: the diverse and carefully selected espalier-trained vineyards are located at circa 300-400 masl, in the hilly Taburno subzone, near the municipality of Ponte. The soils are mainly calcareous and of alluvial origin. The planting density is circa 3,500 vines/ha, with a grape production of 2 kg per vine, guaranteeing an average yield of 70q/ha.

## Tasting notes:

Intense ruby-red in color with purplish highlights. On the nose, it offers delicate hints of red fruit, cherries and berries, accompanied by notes of vanilla. The full and well-orchestrated body reveals a mature tannic component with slight astringency thanks to its passage in wood and toastiness. On the palate, it is soft and complex with a long and persistent finish. It is a wine suitable for aging and cellaring where one can appreciate the tertiary overtones of spices and game.

## Harvest & production technique:

The grapes are hand-picked in crates at the end of October. Destemming is followed by fermentation and maceration for 20 days. Extraction is done via alternating *délestage* and pumping over, drawing off, soft pressing and a brief period on the fine lees while awaiting the termination of malolactic fermentation. The wine is transferred into second use barriques and successively to *tonneaux* for refinement for a total of 12 months. After racking into steel tanks for a further phase of refinement, the wine is bottled and stored in stacks for over 2 years.

## Food pairings:

Ideal with soups, such as the traditional Sannio *minestra maritata* soup, grilled meat, stews and mature cheeses.

## Serving temperature:

Serve at 18°/20°C.

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OCONE AGLIANICO DEL  
TABURNO DIOMEDE 2011  
Raspberry and cherry aromas with  
hints of fresh flowers. Medium to  
full body, firm and chewy tannins  
and a fresh, vivid finish. Great fun  
to taste. Drink now.



2019 - James Suckling 92/100  
2019 - Guida Vitae AIS t+t  
2019 - I vini di Veronelli ★★★★★  
2018 - I vini di Veronelli ★★★★★  
2018 - James Suckling 92/100  
2017 - Guida Vitae AIS t+t



Also available in 1.5 lt magnum in an elegant  
lithographed cardboard box

CODE	FULL PRODUCT NAME	ALC./VOL%	BOT. SIZE	BOTTLE HEIGHT (cm)	BOT. DIAMETER (cm)	WEIGHT (kg)	BAR CODE
6520020015075D	DIOMEDE AGLIANICO DEL TABURNO DOCG CL.75	13,5°	75 cl	299	83	1,38	8051166520088
CARTON (BOTTLE LAY DOWN VERSION)							
N. OF BOTTLES	BAR CODE	CASE SIZE (HxLxP) cm	WEIGHT (kg)	CONFIGURATION		HEIGHT (cm)	
6	8051166520231	17X25X31		9 LAYERS OF 11 CASES		165	