

Featured Wine

2016 Mare di Vetro Puglia, Italy Aglianico

The right grape variety plus the right region equals magical things in the wine glass.

Aglianico is considered one of Italy's noble grapes, ranking in quality alongside Barolo. The variety originally was brought to Italy in the 6th century B.C. by the Greeks. While revered by kings and poets alike, it nearly was wiped out by Phylloxera in the 1800s.

In recent years, however, Aglianico has made an amazing comeback. Today's renditions offer naturally high acidity, enticing black fruit flavors and impressive body — especially when made from Puglia grapes.

Puglia is “the heel” of the boot of peninsular Italy, bordered by both the Adriatic and Ionian Seas. It's also one of the most fertile regions in all of Italy, on a par with the Po Valley. Olive trees, wheat and grapevines cover the territory like a colorful patchwork, providing a picture-perfect setting for Mare di Vetro to craft an outstanding Aglianico.

At-A-Glance

Grape Composition:

100% Aglianico

When to Drink:

Now Through 2020

Grape Source:

Puglia, Italy

Our Tasting Panel Score:

90 Points

Aromas and Flavors:

Red Fruits, Leather,
White Pepper, Dried Fig
and a Hint of Cured Meat

This noble wine offers red fruit impressions, joined by notes of leather, white pepper, dried fig and cured meat.

FOOD PAIRING SUGGESTIONS: osso bucco, lamb, or strong cheeses.

WINE RE-ORDER #: 44021

SKU 30002