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Leonetti Cellar

AGLIANICO

WALLA WALLA VALLEY

Beautiful black cherry color. Enchantingly volatile nose of dark fruit and figs, rosemary, cured meats, olive tapenade, foraged mushrooms, and wood shop. The palate is an Italian serenade with an incredibly balanced core of ripe, red fruit spread across an austere, fine-grained tannin structure. Achieving “density with levity” is always the holy grail of my winemaking style and this wine possesses it in spades.

SERVING RECOMMENDATION

For optimal enjoyment of this fine wine, please decant for at least a couple of hours before serving.

HISTORY

I first became interested in Aglianico after discovering a bottle from Puglia in New York City. After researching it extensively and tasting all the Aglianicos I could get my hands on, I fell in love. This historic grape is planted almost exclusively in the volcanic soils of Southern Italy. My great grandparents, Francesco and Rosa Leonetti, immigrated to Walla Walla from Calabria, which of course furthered my intrigue and connectedness to the variety. Our Serra Pedace Vineyard, planted on a picturesque hilltop in the southern Walla Walla Valley, simply called to be named after Frank and Rosa’s hometown. And, of course, I had to plant some Aglianico upon its terraces overlooking the valley.

VINIFICATION

Aglianico is very late to ripening. It is the last fruit we pick each season and inherently expresses its elegant, subtle fruit and aromatics with loads of tannin and acid. It requires four full years in the cellar, aging in French oak barrels and clay amphora, and an additional two years in bottle. This allows the wine to harmonize and the tannins to soften and integrate.

VINEYARDS IN THIS WINE

Serra Pedace

AGING PROFILE

44 months in terracotta amphorae, and new and neutral French oak barrels

BLENDING DETAIL

100% Aglianico

ALCOHOL PERCENTAGE

14.3%



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