## 20 Leonetti Cellar 18 AGLIANICO WALLA WALLA VALLEY

Our 6th release of Aglianico is our best yet. Seductively saturated in color, the wine possesses explosive aromatics that make me smile and say "wow" every time I lift my nose from the glass. Wild roses, licorice, wet asphalt and earth, and layer upon layer of red fruits in both the aromatics and palate. Fresh and vibrant, yet long and dense, the tannins and acidity are ever-present, and are classically Aglianico. I simply love this wine and will be enjoying many bottles over the years!

## 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

15.2%

