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Leonetti Cellar

AGLIANICO

WALLA WALLA VALLEY

Intriguing nose of dried blueberry fruit leather, fig jam, and aceto balsamico. The sophisticated palate exhibits bright cherry and Italian plums, cacao, and steak frites all wrapped up in a rich and round mouthful. Aglianico's ever-present acidity creates a delightfully refreshing finish.

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 Aglianico's 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 new, once-filled, and neutral French oak barrels and neutral oval botti

BLENDING DETAIL

100% Aglianico

ALCOHOL PERCENTAGE

14.8%



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WINE ESTATES
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