



## HOUSE OF TOWNEND

### Aglianico, Fremondo, La Guardiense

Price £10.99  
Code AGLI001

This wine is a wonderful new addition to our list. It comes from southern Italy and is 100% Aglianico. Try it and see for yourself!

#### Tasting Notes:

Deep red in appearance with garnet hints. Full of cherry and sweet vanilla notes from ageing in wood. This is a powerful and intense wine, with a soft tannic structure and a good finish.





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Specification	
<b>Vinification</b>	Maceration on the skins for 18 days with a few daily pump-overs. Fermented in stainless steel. Malolactic fermentation in 500lt casks. Aged in oak casks for 6 months.
<b>ABV</b>	12.5%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now
<b>Country</b>	Italy
<b>Region</b>	Campania
<b>Area</b>	Benevento
<b>Type</b>	Red Wine
<b>Grapes</b>	Aglianico
<b>Vintage</b>	2024
<b>Body</b>	Soft, fruity and smooth
<b>Producer</b>	La Guardiense
<b>Producer Overview</b>	The farming co-operative La Guardiense, which is one of the biggest in Italy, was founded in 1960 by 33 farsighted and courageous farmers.
<b>Closure Type</b>	Cork
<b>Food Matches</b>	Ideal with tomato based pasta dishes. Also a good accompaniment to roast lamb, pork and game dishes as well as strongly-flavoured cheeses and salami.
<b>Press Comments</b>	Victoria Moore, Telegraph, August 2024, 'Underrated bottles from Italy's ancient wine region': "Fat works with this one: meats such as salami, sausage, short ribs, oxtail or pork; or hard, savoury cheese, while the veggie of choice is mushroom."