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	
Vinification	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.
ABV	12.5%
Size	75cl
Drinking Window	Drink now
Country	Italy
Region	Campania
Area	Benevento
Type	Red Wine
Grapes	Aglianico
Vintage	2024
Body	Soft, fruity and smooth
Producer	La Guardiense
Producer Overview	The farming co-operative La Guardiense, which is one of the biggest in Italy, was founded in 1960 by 33 farsighted and courageous farmers.
Closure Type	Cork
Food Matches	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.
Press Comments	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."