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DE CONCILIIS Campania, Italy

NAIMA

Grape Variety: 100% Aglianico

Vinification Process: Fermented in stainless steel tanks for 4 weeks, followed by a 30-day maceration period. The Aglianico comes from multiple vineyards where it is aged separately in barrique for 1 year. The wine is then blended and spends one year in tonneaux and 1 year in stainless steel. No filtration. Naima was released to the market after an additional 6 months in bottle.

Description: Dark garnet in color with pronounced chocolate and coffee aromas. Tannins are sweet and soft resulting in a velvety finish.

Food Pairing: Roasted pork, Rack of lamb & Venison

Production: 325 cases

Alcohol: 14.5%

Awards:

- 88 points – Robert Parker's Wine Advocate

"The estate's 2004 Naima (Aglianico) is a full-bodied, richly-textured wine with plenty of dark cherry, smoke and tar flavors. It offers excellent concentration and depth along with well-integrated tannins, but the oak-aging regime overwhelms the wine's overall balance. The potential to make a truly important wine does appear to be present and it will be interesting to see what this estate does in future vintages." Wine Advocate #175, February 2008

Additional Winery Information:
Aglianico is the signature red grape of the Campania and Basilicata regions of Italy. Deep ruby in colour with abundant blackberry fruit and earthy aromas. Powerful and broadly structured, with firm tannins and high acidity, which both endow the wine with good aging potential. The rich flavors in Aglianico make it a great match to rich meats such as lamb.

1180 SEMINOLE TRAIL. SUITE 290. CHARLOTTESVILLE, VA 22901. TEL: 434.244.5300. FAX: 434.977.0238 INFO@JWSIEGWINES.COM