

DUCHMAN

FAMILY WINERY

2010 AGLIANICO

Winemaker: Dave Reilly

Varietal: 100% Aglianico

Source: Reddy Vineyards, Oswald Vineyards Texas High Plains AVA

Alcohol: 14.2 Cases Produced: 1191



Duchman Family Winery

100% Texas Grapes. 100% Texas Wines. Since 2006, that has been the driving ideology behind Duchman wines. By working with the top growers in the state, selecting the varietals best suited for Texas, and adhering to exacting standards in the winery, Duchman Family Winery has consistently produced top level wines from our home in Driftwood, Texas. Winemaker Dave Reilly is relentless in his pursuit of wines that are true to the character of the each varietal as well as to the soil from which they were born.

Grape

Aglianico (ah-L'YEE'AH-nee-koh), is primarily planted in Basilicata and Campania, Italy. Aglianico originated in Greece, although it seems all of the original plantings have since disappeared. The resulting wines are generally fuller bodied with structured tannins and generous acidity. Considered one of the noble grapes of Italy, Aglianico has found a home on the High Plains of Texas.

Food Pairings

The balanced acidity and depth of this wine make it a perfect pairing for braised or grilled meats and game. Duchman Aglianico is particularly at home with wild boar ragu over papardelle. Aged Manchego offers a tasty cheese pairing.

Winemakers Notes

The 2010 Aglianico was aged in neutral oak. Notes of stewed fruit and cinnamon with firm, structured tannins. Dried floral aromas and cedar box. Well balanced acidity makes for a very food friendly wine.

