

90 Points

Michele Alois Campole
2021, Campania Aglianico
Igt



Campole is named after the eponymous hill where aglianico grows in volcanic soils. It's given a 10-day skin fermentation in large Italian casks of 85hl, then devatted into stainless steel for a year. The 2021 delivers beautiful aromatics, not too fruity, replete with fresh pot pourri, fresh and faded roses, wild Campanian herbs and more. The palate is fine and firm, properly rigid, not green or hard but present, a wine that needs a little salty protein to soften - I wouldn't wait for full integration but rather drink this on the fruit, such as is there in this savoury wine. Juicy. Fine value. Tasted May 2024.

John Szabo, MS