

91 Points

Alois Campole Aglianico
2013

If you are looking for reasons or have ever wondered why aglianico is so difficult to grow successfully beyond Campania you only need a basic 101 sense of ancient geology. Or a few minutes with Massimo Alois. The Campanian simply doesn't work in limestone insists Alois, why, because in such a terroir it goes straight to the savoury and gets Damien mean. So if "you give me miles and miles of mountains...I'll ask for the sea." Or a volcano. Here from 100 per cent volcanic soil Campole comes across so naturally volcanic with blessedly terrific red fruit, like creamy rice cooked in aglianico, pulsating and alive. It's simple really. "Volcanoes melt you down." Drink 2017-2022. Tasted November 2016.



Michael Godel