



## Campole

Located on a plateau naturally surrounded by an amphitheater of hills, not far from the inactive volcano of Roccamonfina, from the Massive of Matese and the volcano Vesuvius, the Audelino vineyard enjoys the positive influence of the weather thanks to the elevated thermal inversion and to the ventilation, optimal elements during the maturation of the grapes



Appellation:	<b>IGT Campania</b>
Grapes:	<b>Aglianico</b>
Vineyard:	<b>Audelino</b>
Altitude:	<b>From 148 to 400 m a.s.l.</b>
Vinification:	<b>In stainless steel with skin contact maceration for 16 days with numerous pumping overs</b>
Malolactic fermentation:	<b>In 80 hl italian format casks</b>
Refining:	<b>In bottle for 8 months</b>
Alcohol:	<b>13%</b>
Acidity:	<b>6.3 g/l</b>
pH:	<b>3.4</b>
Extract:	<b>31 g/l</b>

### Reviews

#### VINTAGE 2021

Vinous – 91

#### VINTAGE 2019

Vinous – 90

Wine Advocate – 90

Wine Enthusiast – 90

## VINTAGE 2021

### **Vinous – 91**

The 2021 Aglianico Campole is dark and earthy in glass with a bouquet of flowery underbrush, ash and woodland berries. While juicy and round, it finds a lovely balance through a core of tart wild berry fruits and perfumed inner florals. This leaves the palate stained in primary concentration while a web of fine tannins frames the experience quite well. It's amazing to think that this is the entry-level Rosso from Alois. Well done.

## VINTAGE 2019

### **Vinous – 90**

The 2019 Aglianico Campole is spicy from the first tilt of the glass as a burst of crushed ashen stone combines with ground ginger, savory herbs and black currants. It's silky-smooth and round on the palate with a brisk acidity that motivates its ripe blackberry and balsamic spice notes. The 2019 finishes unexpectedly fresh and focused, only gently tannic. Red plum traces slowly fade.

### **Wine Advocate – 90**

The Alois 2019 Campole is a pure expression of Aglianico with a very enriched and relatively soft character considering the celebrated tannins and structure of this powerful variety. The wine opens to a darkly concentrated appearance and sweet tones of baked cherry, candied almond and even a hint of orange peel. There is candied violet or lilac as well. The mouthfeel is medium-rich, and there is pretty acidity on the close. Production is 20,000 bottles.

### **Wine Enthusiast – 90**

The nose is savory, sanguine and earthy, with aromas of flint, soil, balsamic, plum skin and a hint of softening cherry blossom. The palate runs with the fruit and florality, but ferocious tannins and acid preserve the edge.