



Trebulanum 2017

The Alois 2017 Casavecchia di Pontelatone Riserva Trebulanum (with fruit from the single-vineyard particella 165) is the estate's top-shelf wine. What this bottle teaches us is that the Casavecchia grape can endure near or medium-term aging, and its primary fruit tones, with dark fruit and plum, remain mostly intact. This wine is fermented on the skins for 15 days and ages in oak for two years to add thick layers of toast and spice. This vintage, with 6,600 bottles made, shows robust and generous results.