



MASTER INFORMATION SHEET

General Information	Your Response
Legal name	AZIENDA AGRICOLA ELENA FUCCI
Winery name	ELENA FUCCI
Brand name	ELENA FUCCI
Brand History	please see the Elena Fucci Winery pdf
Wine name	TITOLO by AMPHORA
Region	BASILICATA
Region History	BASILICATA
Zone	VULTURE
Single vineyard or commune?	SINGLE VINEYARD
Commune name, if applicable	BARILE
Type/Tipologia	DOC
Vintage	2017
Grape variety(ies)	AGLIANICO DEL VULTURE 100%
Alcohol % on Laboratory analysis	13.95
Alcohol % on label	14
Acidity %	6.71
Residual sugar	0.16
Number of bottles of this vintage produced	933

Vineyard Information	Your Response
Vineyard name	TITOLO
Vineyard History	please see the Elena Fucci Winery pdf
Harvest date/vendemmia	from 20 Oct. 2017
Vineyard hectares (ha)	7
Year vineyard was planted	near 1940/1945 3 ha ; 1990: 3 ha ; 2020: 1 ha
Vineyard exposition	Southeast
Trellis type or system	Guyot + capannovolturino
Are there particular clones of grapes planted	VCR1103 + company grafts
What is the soil type?	Volcanic locally called "pozzolana" for the different stratification of different eruption of the Volcano Vulture. The 2017 vintage in Italy has been defined by many as "crazy" for extreme climatic peaks. In Vulture, winter has always been cold and regenerating for the vineyards. Spring and summer were hot, with infrequent rains (about 1 per month) but thanks to the hygroscopicity of the volcanic soil of Barile, together with the strong temperature variations between day and night, they allowed the vineyards not to go in water stress and bring the grapes to perfect ripeness. Early harvest result of only a few days.
Describe the weather during this growing season-what challenges did you face?	

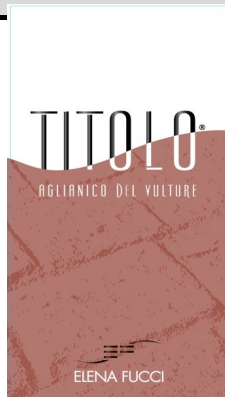
Winemaking Information	Your Response
Winemaker name	ELENA FUCCI
Is your harvest done by hand or machine?	ONLY BY HAND
How did you sort the fruit? Manually or with vibrating table?	WE USE A INNOVATIVE MACHINE, THE "WINERY OF VOLENTIERI PELLENC" WITH THE OPTICAL SYSTEM OF SELECTION OF THE GRAPE UNDER OUR REGULATION. IS ONE OF THE BEST MACHINE FOR SELECTION AND DESTEMMING
Did you crush and destem or did you use the stems?	WE ONLY DESTEM THE GRAPE, AND THEN THE GRAPE ENTIRE GOES TO THE AMPHORA FOR THE FERMENTATION
Cold maceration used, if so how long?	IN VULTURE, IN THE END OF NOVEMBER THE EXTERNAL TEMPERATURE IN THE MORNING WHEN THE GRAPE COME IN THE CELLAR ARE AROUND 6/8° CELSIUS DEGREES, SO WE HAVE A SORT OF COLD MACERATION FOR 1-2 DAYS, INFACIT THE ALCOLIC FERMENTATION START ONLY WHEN THE GRAPE MASS IT WARMS UP. THE ALCOLIC FERMENTATION USUALLY HAS A LENGHT OF 12-14 DAYS, AND OUR MACERATION TIME DURING THE SAME TIME.
Type of yeast used-commercial or indigenous	ARE COMMERCIAL SELECTED YEAST
Punch down or pump over?	YES, AROUND 1 TIMES FOR DAY
What temperature did you ferment at?	NOT OVER 20° C
Post fermentation maceration used, if so for how long?	
Malolactic fermentation?	Yes
If malolactic, what percentage?	100%
Total aging (stainless, wood, etc.)	18 MONTH IN AMPHORA + MIN. 6 MONTH IN BOTTLES NO WOOD: earthenware OF 700 LITRES NOT TREATED
If wood, what is the barrel size, age & type of oak?	
Barrel cooper and forest, toast level of oak	N.A.



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Additional bottle aging?	6 MONTH MIN.
Describe the wine's aroma.	please see the Elena Fucci Winery pdf
Describe the wine's color.	please see the Elena Fucci Winery pdf
Aging potential	20+
Is the wine organic?	Yes
Is the wine certified organic?	Yes
Is the wine vegan?	YES BUT NOT CERTIFIED
Food pairings/abbinamenti gastronomici	MEAT, BARBECUE, LAMB, AGED CHEES AND ALL FOODS WITH STRONG FLAVORS
Enter winemaker tasting notes.	please see the Elena Fucci Winery pdf
Enter journalist reviews.	

Case & Bottle Information	Your Response
Type of closure	Cork
Capsule color	Copper
Type of bottle (Burgundy, Bordeaux, Rennina, etc) & color of glass	BURGUNDY CONICAL TRUNK
Weight per bottle	1,300 KG 2.9 lbs.
Bottles per case	6
Weight per case	7.9 17.41 lbs.
Number of cases per pallet	100
Case dimensions	
	Length: 33 13"
	Width: 25 9.8"
	Height: 17 6.7"
Pallet configuration	
	Cases per layer: 10 100 cs pallet
	Layers per pallet: 10
UPC code	8 053013 360007
ENOTEC ONLY	
COLA #:	20192001000764
Suggested Retail Price (SRP)	
Allocations:	



TITOLO by Amphora

AGLIANICO DEL VULTURE
Denominazione di Origine Controllata



DRY RED WINE AGLIANICO DEL VULTURE
ESTATE BOTTLED BY:
Azienda Agricola Elena Fucci
BARILE - BASILICATA - ITALY
PRODUCT OF ITALY

NET CONTENTS 750 ml Alc. 14% by vol

GOVERNMENT WARNING: (1) According to the Surgeon General, women should not drink alcoholic beverages during pregnancy because of the risk of birth defects. (2) Consumption of alcoholic beverages impairs your ability to drive a car or operate machinery, and may cause health problems.

IMPORTED BY:
ENOTEC IMPORTS INC
Greenwood Village, CO
www.enotec.net



Bottles produced n: 001 / 933