

Elena Fucci TITOLO PINK EDITION - IGT BASILICATA ROSE' 2020

Company legal name: Azienda Agricola Elena Fucci

Brand history: SCEG was born in 2016 from the desire to help some friends of my grandfather Generoso, all belonging to the club of the over 90s. Grandfather has always worked in our vineyards and has spent his entire life together with his friends who are also winegrowers.

Given their age, today they find it difficult to manage their small vineyards, and with children and grandchildren who emigrated to the north they risk losing all their life's work. At the suggestion of my grandfather, I decided to take the vineyards under my supervision and try to make a wine that is an expression of my land that I am in love with and of the tenacity of these farmers. I am very proud to offer a contribution to avoid losing a very important wine heritage.

There are four parcels in the same area of my vineyards, with exposure (south, south-east) and soil (pozzolana, ash, lapilli and clay). They extend for almost 1.5 hectares with over 70-year-old vines, for a total of almost 5,000 plants.

The first phase of this project was to rationalize the training system to enhance the potential of the vines; we decided to use the guyot and to reduce the yield per plant in order to have a greater balance in the vines and in the production of grapes.

In the agronomic part we followed an organic approach always following the tradition of Vulture: all the operations were carried out by hand, even the harvest at the end of October.

The vinification, carried out in our cellars, was careful in order to have a fresh wine, with an easy drinkability, to obtain a daily wine but at the same time with aging potential. Not prolonged maceration and the use of 500-liter barrels to make the impact of the wood less invasive on the precious scents and aromas of these old vines. The 2016 and 2017 vintages were experimental, very few bottles produced for internal and family use, while with the 2018 vintage it was decided for the first marketing.

The name SCEG is the Arbereshe dialect word of my country to indicate the fruit of the Pomegranate, a symbol of good luck, wealth and prosperity. A tribute to the tradition of our farmers.

Winemaker name: ELENA FUCCI

Key Facts

Type: Rosato Wine

Grape varietal(s): 100% AGLIANICO DEL VULTURE

Alc % on Lab Analysis: 12.5

Alc % on label: 12.5

Acidity %: 5.45

Residual sugar: 0,6 g/l

Vineyard

Province:

Appellation: VULTURE - IGT BASILICATA

Appellation history: VULTURE - AGLIANICO DEL VULTURE

Single vineyard or commune: Single Vineyard

Commune name:

Vineyard name: VIGNA TITOLO

Vineyard history: The winery was founded in 2000 in order to save the vineyards that surround our family home from being sold, those which were planted by my grandfather Generoso and my GrandGrand father Nicola Salvatore in the 50's. For decades the 6 hectares of vines located 600 meters above the sea at the foot of Mount Vulture (a dormant but not yet extinct Volcano) were cultivated for the sole purpose of selling the grapes on the local market and beyond, to northern Italy. Selling the vineyards seemed the most logical solution as my dreams took me far from my native home, elsewhere in the world to seek my fortune. But my heart sank at the thought of the sacrifices of my family made being sold off, so I utterly changed my plans.

Near the principal vineyards corp, there is the 4 small parcel of vineyards of the friend of my Grandfather Generoso. Similar soil, exposition sun and clime for a very old plants.

Hectares (ha): 1 (FOR ROSE' WINE)

Exposition: S - SE

Year planted: 2013

Clones? THE SAME CLONE OF OUR TITLE RED WINE, COMING FROM MARCHES PRODUCED FROM THE OLDEST VINEYARD

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Soil type: VOLCANIC SOIL - Locally called Pozzolana, with different layers of volcanic matrix different from them according to the type of eruption of the volcano: volcanic ashes, lapilli, lava, still ashes and lapilli interspersed with layers of clay that represent the phases of stasis and dormancy of the volcano (essential to achieve the hygroscopic characteristic of our soil).

Trellis type or system: SHORT GUYOT

Harvest/Winegrowing

Harvest method: By hand

Organic: Yes and Certified

Certified organic: Yes and Certified

Weather conditions during growing season: THE 2020 VINTAGES (COVID YEAR) WAS VERY COLD IN THE WINTER WITH A LOT OF SNOW DURING FEBRUARY AND MARCH. THE SPRINGS ARE FRESH AND WITH A GOOD STOCK OF RAIN. THE SUMMER NOT TOO HOT, WITH IMPORTANT THERMAL EXCURSIONS.

Harvest date: 4 OCT

Winemaking

Sorting method: FIRST MANUALLY, THEN WITH THE OPTIC SELECTION OF THE MACHINE WINERY BY VOLENTIERI PELLENC DESTEMMING MACHINE

Destemming method: WE ONLY DESTEM AND THE WHOLE GRAPE GO IN THE STAINLESS STEEL.

Cold maceration: COLD MACERATION OF 4 DAYS AT LOW TEMPERATURE FOR INHIBIT ALCOHOLIC FERMENTATION

Type of yeast: SELECTED YEAST

Punch down or pump over? AFTER THE 4 DAYS OF COLD MACERATION WE PRESS THE GRAPE WITH A SOFT PRESSURE, AND THE JUICE GO IN THE STAINLESS STEEL AT CONTROL TEMPERATURE FOR THE ALCHOLIC FERMENTATION

Malolactic fermentation: No

Fermentation temperature:

Post-fermentation maceration used:

Vegan: Yes

Type of wood barrel: NO

Barrel cooper and forest, toast level of oak: NO

Ageing time in stainless tank or wood, etc.: STAINLESS TANK: 2 MONTHS

Additional ageing in bottle: STAINLESS TANK: 2 MONTHS

Ageing potential: 3 YEARS

Additional Winemaking notes:

Tasting Notes

Color: The 2020 Rosato Titolo Pink Edition first seduces the eyes with its pink, almost neon melon color.

Aroma: A savory yet wildly fresh bouquet wafts up from the glass, blending spiced tangerine and white cherries with nuances of sage, washed cheese rind and sweet smoke. It soothes with its silky textures and ripe inner fruits, yet beneath it all, a mix of tart lemony citrus and saline-minerals penetrates deeply, creating cheek-puckering tension. This leaves you longing for another salty sip throughout its long, lip-smacking finale, as hints of sour green apple and exotic spices fade.

Tasting notes:

Food pairings: white meats, fish, shellfish, fresh cheeses, grilled vegetables

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Packaging and Packing Information

Type of closure: Cork

Bottle type and color (burgundy, bordeaux, renning, etc.): burgundy white

Weight per bottle: 2,86

Bottles per case: 12 pack (8.00 Euro Ex-Cellar or under per bottle / 8,00 Euro Ex Cantina o meno a bottiglia)

Weight per case: 33

Pallet configuration: 12-Pack: 60 cases / pallet

Case dimensions:

Length: 13

Width: 3

Height: 12

UPC code: 8053013360083 confirmed 9-29-2021

COLA: 21257001000408 9-14-2021

Bottling date: 12/20/2021

Total quantity produced: 926

Estimated U.S. bottle allocation: 926

Estimated release date for Enotec pick-up: 09-30-2021

