

TITOLO

Aglianico del Vulture DOC

Denomination
Aglianico del Vulture

Region
Basilicata – Bari (PZ)
Grape Variety
Aglianico del Vulture 100%

Vineyard
Positioned at the foot of Mount Vulture (ancient extinct volcano), in the village of Bari, the heart of production from the Aglianico del Vulture, one of the most suitable areas with a terroir and a unique microclimate.

Growing System
Short Guyot,
Capasso vulturino

Green manure
Beans grown
in the farm

Sulfites
Maximum 2 mg/L
Alcohol

14%
T° of service
16-18° C

Decantation
Min. 30 minutes

Harvest
Being one of the latest harvests in Italy, according to the weather, it may begin at the end of October or the beginning of November. The grapes are collected only by hand using small baskets, which are promptly taken to the cellar for vinification.

Vinification

The grapes, collected in small baskets are taken directly to the cellar for selection and removal from the vine. The whole grapes are then put into steel tanks for the alcoholic fermentation (maceration lasts the same amount of time as fermentation). Afterward the 'must' is 'drawn off' and the dregs are soft pressed. Malolactic fermentation occurs in barriques of 200 L (50% new) for a total of 12 months. Additional aging takes place in bottles for 12 more months before release.

Tasting Notes

Intense ruby color with strong garnet reflections. Ample and complex perfume, decidedly mineral, fruity and ethereally youthful with clear spicy hints. Aroma provokes strong sensation of cherry, currant, rosemary, tobacco and cinnamon. Has a dry, warm flavor, broad structure and persistent, aromatic and long finish. Wine of strong personality, representative of its territory and destined to have a great future.




ELENA FUCCI