

Denominat on
Aglianico del Vulture DOC

Aging
 18 months in amphora of 700 lt
 in untreated terracotta,
 following aging of 6 months in bottle

Region
 Basilicata – Barile (PZ)

Grape Variety
Aglianico del Vulture 100%

Vineyard
 Barile town
 Contrada Solagna del Titolo
 600 n.s.l.

Exposure - south – south east

Growing System
 Short Guyot, Capanno Vulturino

Biological
 Green manure
 Beans grown
 in the farm

Sulfites
 Maximum 2 mg/l

Alcohol
14%

T° of service
 Decantation min. 15 minutes

Decantation
 Min. 30 minutes

Harvest
 End of October – November,
 only by hands

Hectares
 6 ha

Vineyard age
 50 – 70 years

Soil
 Volcanic layers: lava, lapilli,
 ash and layers of clay

Yeast
 Selected

Available formats
 Bordeaux 0.75 Lt
 Bottles produced
 933

TITOLO by AMPHORA

Aglianico del Vulture DOC

Vinification

Selection of the grapes, destemming
 and with almost whole berries ferments
 in an untreated terracotta amphora
 from the Impurenta (Florence) at
 controlled temperature with
 maceration on the skins for the
 whole time of alcoholic fermentation
 (12-13 days) with continuous
 delestages and replacements,
 Separation of the must from the skins,
 soft 1-atmosphere pressing,
 and subsequent malolactic
 fermentation always in terracotta.

Tasting notes

Ruby intense with garnet reflections,
 perfume and large complex with spicy
 sharp hints of peppers and jam fruit
 currant and tobacco.
 Big aromatic persistence with large
 structure and strong personality
 'sin by youth' thanks to minerality
 and sapidity even more pronounced.

