

**Denomination**  
Aglianico del Vulture  
**Aging**  
12 months in 500 lt tonneaux  
and 6 months bottles at least  
**Region**  
Basilicata – Barile (PZ)  
**Grape Variety**  
Aglianico del Vulture 100%  
**Vineyard**  
From various area of Barile town,  
on Vulture mountain we have  
recovered some little parcel of  
vineyard with almost 70 years old  
**Growing System**  
Guyot - alberello  
**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**  
Only by hands in the first days  
of November, when the night  
temperature are very cold, its ideal  
for pick up the grape in the morning  
**Hectares**  
1 ha  
**Vineyard age**  
70 +

## SCEG 2018

### Aglianico del Vulture DOC

#### 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 500 lt tonneaux new for a total 12 months. Following age 6 months at least in bottles 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.

#### Soil

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

#### Yeast

#### Selected

#### Available Formats

750 ml

#### Bottles produced

7.000

