

Rotondo Aglianico del Vulture DOC



The Rotondo area, in Barile's countryside, has always been one of the most desirable sites for growing the Aglianico variety. The vineyard "Villa Rotondo," belonging to the family, is located here. Vinification is classic; grapes are crushed and destemmed, maceration on the skins in stainless steel for 10 days at 25/28°C. During this period, several pumping overs and delestages are carried out. Malolactic fermentation in barriques for 14 months in total. Bottling and final aging in the bottle for 12 months.

Grape varieties : 100% Aglianico del Vulture

Altitude : 500m ASL

Exposure : Southeast

Soil : Volcanic

Alcohol : 14%

Tasting notes :

Very intense purplish-ruby color, rich bouquet with spices and liquorice hints. To the palate, it is juicy, round bodied and with raspberry and jam reminiscences. A new-style Aglianico!



Press Notes

The Wine Advocate

2012	92+ points
2011	91 points

Wine Spectator

2012, 2011	92 points
2006	91 points

James Suckling

2012	93 points
------	-----------

AG Vinous

2012	92 points
------	-----------

Wine & Spirits

2010	91 points
------	-----------

Gambero Rosso

2012	
2011	
2001, 2000, 1998	

