

Don Anselmo Aglianico del Vulture DOC



Dedicated to the memory of the founding grandfather, this wine represents the symbol, the history, the roots and the continuity of our family on the Vulture territory. Vinification is classic; grapes are crushed and destemmed, maceration on the skins in stainless steel for 15 days at 25/28°C. During this period, several pumping overs and delestages are carried out. Finishing/aging is 50% in large Slavonia oak barrel and 50% in French barriques. Bottling and final aging in the bottle for 12 months.

Grape varieties : 100% Aglianico del Vulture

Altitude : 520m ASL

Soil : Volcanic

Alcohol : 14%

Tasting notes :

Deep ruby-red color, almost impenetrable. Wide and complex bouquet; it's dry and round and emphasizes great structure and elegance. A wine with an amazing finish.



Press Notes

The Wine Advocate

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| 2012, 2009 | 93 points |
| 2010 | 96 points |
| 2008 | 95+ points |
| 2007 | 94 points |

Wine Spectator

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| 2012 | 93 points |
| 2010 | 90 points |

James Suckling

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| 2012 | 92 points |
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AG Vinous

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| 2012 | 94 points |
|------|-----------|

Wine & Spirits

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| 2012 | 92 points |
| 2008 | 90 points |

Gambero Rosso

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| 2013, 2009, | |
| 2005 | |
| 2012 | |

