

## *Aglianico del Vulture DOC*



The grapes are sourced from two vineyards in the communes of Forenza and Maschito in the Vulture DOC. In late September and early October, the grapes are hand harvested. Fermentation takes place in steel tanks with indigenous yeast at an average temperature of 28 C or 82.4 F. The grapes macerate for ten days, and then the wine is racked off into used barriques, and tonneaux where malolactic fermentation occurs. The wine is then aged for 12 months before aging for an additional 18 months in bottle. Total production is 6,500 bottles.

Grape varieties : Aglianico

Altitude : 540m-570m A.S.L.

Vineyard age : 25-50 years old

Exposure : South, Southeast

Soil : Volcanic soil of ash & pyroclastic material

Alcohol : 13%

Tasting notes :

Deep ruby red. Layers of cherry, strawberry with hints violets and grilled herbs. Medium body and fresh with red fruits and mineral notes on the palate.

