

SCIUMMÀ

Sciummà Aglianico del Vulture DOC



Vineyard location: Vulture, the vineyards are located in the municipality of Forenza. Certified organic.

Harvest: manual selection of the grapes in the field, they are put into crates and brought to the cellar within a few hours, followed by secondary selection carried out by Lorenzo's Selectiv 'Process Winery of Volentieri-Pellenc, the linear destemming system that allows them to eliminate any residue green material, thus maintaining the best integrity of the berries and allowing us to use only the berries that reached the perfect phenolic maturity.

Vinification: soft destemming in steel tanks where fermentation takes place with controlled temperature never higher than 28 degrees. Then the wine is drawn off leaving only the fine lees, with which it starts aging, part in stainless steel tank and part split between second passage American oak barrels and second-passage French oak tonneau, in which the malolactic fermentation takes place. Here the wine rests for the next 6-12 months, at the end of which period the mass is prepared and placed in steel until bottling.

Aging in the bottle: at least 3 months

Grape varieties : Aglianico

Altitude : 520m - 560m ASL

Vineyard age : 10-30 year-old vines

Tasting notes :

Color: Ruby Red Aromas: Mineral hints of graphite, cocoa and coffee, with aromas of embers, red fruit and black pepper. Palate: Medium structure supported by sweet tannins. An excellent acidity supports the length and persistence of the wine. Recommended pairings: perfect with very rich dishes: game, stews and aged cheeses.



Organic

