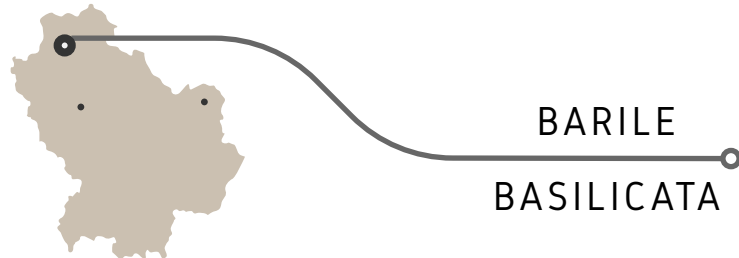




AGLIANICO DEL VULTURE

Quarta Generazione



GRAPE:
100%
Aglianico del Vulture

ALCOHOL CONTENT:
14,5%

TOTAL PRODUCTION:
20000 bottles

TERRITORY: The vineyards are located on the slopes of Monte Vulture (Basilicata), a large sleeper volcano, with seven peaks and two big craters that today hosts two lakes, in the heart of Southern Italy, between Naples and Bari

VINEYARD: Three organically-run hectares with ICEA certification

GRAPE HARVEST: End of October/early November, manual in small cages

VINIFICATION: Traditional fermentation of red wine at controlled temperatures (20/25°), malolactic fermentation in wood for one month. Aging for twelve months in big barrels and small new barrique. Six months assembly in stainless steel and six months in bottle before go-to-market

AGING: The mineral volcanic lands support long aging (10/15 years).

BODY AND PERSONALITY: Ruby red tones, ripe and undergrowth fruit aroma, moderately spiced. The taste is dry, rightly tannic, balanced and elegant

SERVICE TEMPERATURE: 18°C

“The passion fruit of a knowledge of the territory handed down for four generations”