





GRAPE: 100% Aglianico del Vulture

ALCOHOL CONTENT: 14%

TERRITORY AND VINEYARD: The vineyards are located on the slopes of Monte Vulture (Basilicata), a large sleeper volcano in the heart of Southern Italy

GRAPE HARVEST: Beginning of October, manual

VINIFICATION: Traditional fermentation of red wine at controlled temperatures (20/25°), malolactic fermentation in steel.

BODY AND PERSONALITY: Intense ruby red tones, with spiced currant aroma. The taste is dry, sapid and long-lasting

SERVICE TEMPERATURE: 18°C

Our Vineyards are exposed to South - Est, on the sunny side, or as we say in Bari le "A CeraSole"