

Denomination
Aglianico del Vulture DOC

Aging

2 years

Region

Basilicata – Barile (PZ)

Grape Variety

Aglianico del Vulture 100%

Vineyards

Positioned at the foot of Mount Vulture (ancient extinct volcano), in the village of Barile, the heart of production from the Aglianico del Vulture, one of the most suitable areas with a terroir and a unique microclimate.

Growing System

Short Guyot

Green manure

Beans grown
in the farm

Sulfites

Maximum 2 mg/l.

Alcohol

14%

T° of service

16-18° C

Decantation

Min. 30 minutes

Harvest

From the particles of vineyard with age over 75 years, at 650 meters above sea level born this Special Edition to celebrate our first 20 years of activity (2000 – 2019).

Harvest completely by hands at optimal phenolic ripeness.

Production: 250 grams per plant.

TITOLO 2017

20th ANNIVERSARY
2000
2019

Aglianico del Vulture DOC

Vinification

The grapes collected in small baskets, come directly in cellar with a temperature of about 4/6° C. The grape destemmed and selected on sorting table, are introduced in steel tanks where it has cold maceration for about 2-3 days. Afterward start the alcoholic fermentation for about 15 days and in the same time the maceration on the skins. Malolactic fermentation in new French oak tonneaux from 500 liters for 18 months. Complete the aging 6 months in the bottle before marketing.

Tasting Notes

The 2017 vintage was called «crazy» for the climate impact with extreme peaks in winter and in the summer, they bring at this special edition a charm further. The tannic plot always well present and balanced enhances the part mineral of wine, with great wealth of aromatic herbs and tobacco. The vein acid always well present, give freshness on the palate.


ELENA FUCCI

