

RED

Aglianico del vulture DOC

Aglianico del Vulture 100%



The DOC entry wine of Casa Vinicola D'Angelo is Aglianico del Vulture, a delicious red to enjoy to the very last sip. In the first years, this Aglianico wine may appear a little vivacious or even sharp, however, over time, as it refines in the bottle, it becomes more mellow and harmonious. It goes very well with all meat courses and flavourful or not too sophisticated dishes.

Harvested: Exclusively by hand in mid/late October
Vinification: Traditional technique, 8-day maceration with the grape skins.

Refinement: 18 months in large barrels.

Alcohol content: 13,5%

Bottle: 75cl

Characteristics

Colour: Fairly intense ruby red, turns to garnet as it ages.

Bouquet: Berries, typical of this vine variety.

Flavours: Dry, robust and fairly tannic. Over the years, it becomes more mellow and harmonious.

Characteristics of the production area

Production area: Barile, in the Basilicata region

Soil composition: Medium texture soil of volcanic origin

Training system: Guyot

Age of the vines: 30/35 years

Exposure of the vineyard: East / Southeast

Altitude: 400m above sea level (1300 feet)

Plants per hectare: 4000

Average yield: 4500 litres per hectare

First vintage: 1960

How to enjoy it

Goes well with: Pasta or rice dishes with vegetables and/or meat, as well as with white or red meat.

Try it with a lamb and sweet peppers dish.

Serving temperature: Ideally 16–18° C.

When to open it: If possible, open the bottle and let the wine breathe for at least 30 minutes before serving.

Wine Glass: Large. Ideal for intense and well-structured reds that need oxygen to release their rich and complex aromas.

Aging: Perfect with very little aging, however, it tends to age well (up to 20 years), if kept in a wine cellar.