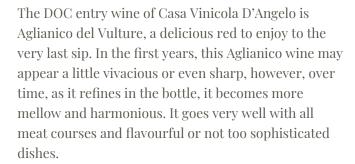


Aglianico del vulture DOC

Aglianico del Vulture 100%



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.



