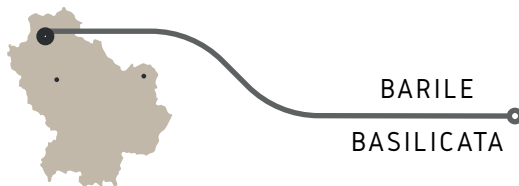




## AGLIANICO DEL VULTURE

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”**