



AGLIANICO DEL VULTURE SCEG

Basilicata, Italy

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Method & Production

The Aglianico grapes are harvested in small baskets and taken to the cellar for selection. Whole bunch fermentation in stainless steel tanks for the alcoholic fermentation. Maceration of around 14/15 days. After the wine is drawn off and the remainder is softly pressed. Malolactic fermentation occurs in 500-liter French tonneaux (100% new) for 12 months. Following at least 6 months in bottle before the release.

Tasting Notes

Fresh, elegant, and well-integrated. This medium to full-bodied red has characteristics of ripe black cherry, dried thyme, fig, and white pepper. Rich, slightly smokey, and mineral, with soft tannins and a long, lingering finish. A beautiful expression of this exceptional land and of one of Italy's most important grape varieties.

Food Matching

Rich and robust red meat dishes, like Osso Bucco or braised lamb shanks and hard, mature cheeses such as Manchego or Pecorino.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
EF0119	Aglianico del Vulture SCEG	Aglianico	2019	14.0%	Cork	12X0.75lt	No	No	No	No