



AGLIANICO DEL VULTURE TITOLO

Basilicata, Italy

Elena Fucci



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Method & Production

The Aglianico grapes are harvested in small baskets and taken directly to the cellar for selection. Whole bunch fermentation in stainless steel tank (maceration lasts the same amount of time as fermentation). After the wine is drawn off the skins and the remainder is soft pressed. Malolactic fermentation occurs in barriques of 200 liters (50% new, 50% used) for a total of 12 months. Additional aging takes place in bottles for 12 more months before release.

Tasting Notes

Intense ruby color, with strong garnet reflections. Ample and complex perfume, decidedly mineral, fruity and ethereally youthful with clear spicy hints. Aroma provokes strong sensation of cherry, currant, rosemary, tobacco and cinnamon. Dry, warm, broad structure and persistent, aromatic and long finish. A wine with a strong personality, representative of its territory and destined to have a great future.

Food Matching

Grilled or stewed red meats such as lamb or beef and aged mature cheese like Pecorino or Cheddar

| Code | Label name | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
|-----------------|------------------------------|---------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| Red Wine | | | | | | | | | | |
| EF0515 | Aglianico del Vulture Titolo | Aglianico | 2015 | 13.0% | Cork | 6X0.75lt | No | No | Yes | No |