

Denomination
Aglianico del Vulture DOC

Aging
18 months in amphora of 700 lt
in untreated terracotta,
following aging of 6 months in bottle

Region
Basilicata – Barile (PZ)

Grape Variety
Aglianico del Vulture 100%

Vineyard
Barile town
Contrada Solagna del Titolo
600 m.s.l.

Exposure - south – south east

Growing System
Short Guyot, Capanno Vulturino

Biological
Green manure
Beans grown
in the farm

Sulfites
Maximum 2 mg/l.

Alcohol
14%

T° of service
Decantation min. 15 minutes

Decantation
Min. 30 minutes

Harvest
End of October – November,
only by hands.

Hectares
6 ha

Vineyard age
50 – 70 years

Soil
Volcanic layers: lava, lapilli,
ash and layers of clay.

Yeast
Selected

Available formats
Bordolese 0,75 Lt

Bottles produced
933

TITOLO 2017 by AMPHORA

Aglianico del Vulture DOC

Vinification

Selection of the grapes, destemming and with almost whole berries ferments in an untreated terracotta amphora from the Impurenta (Florence) at controlled temperature with maceration on the skins for the whole time of alcoholic fermentation (12-13 days) with continuous delestages and replacements. Separation of the must from the skins, soft 1-atmosphere pressing, and subsequent malolactic fermentation always in terracotta.

Tasting notes

Ruby intense with garnet reflections, perfume and large complex with spicy sharp hints of peppers and jam fruit currant and tobacco. Big aromatic persistence with large structure and strong personality 'sin by youth' thanks to minerality and sapidity even more pronounced.




ELENA FUCCI