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**Elena Fucci,  
Titolo by Amphora 2019  
Aglianico del Vulture**

*Full bottle 1,249 g. Vines aged 50–70 years, planted in Barile at 600 m. Harvested end October, early November. Fermented over 12–13 days in a 700-litre untreated terracotta amphora, malo in the same container after pressing, and aged 18 months therein. Unfiltered.*

Deepest crimson. This definitely needs some aeration to blow of the slightly meaty note. But beyond that there is intense, aromatic black fruit, deliciously un-sweet and a very pure impression with wild herbs and no unripeness – elegantly aromatic. Very fine, very dry tannins showing chalky refinement and yet the wine is unexpectedly juicy in such a dry tannic framework. Mouth-watering freshness and length. A terrific expression of the variety and the place without any oak impact. Some might find it a little severe but I love it! (JH)



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## Elena Fucci, Titolo Superiore 2018 Aglianico del Vulture

*Full bottle 1,266 g. Vines aged 50–70 years in Barile on volcanic soils. Selected, uncrushed berries fermented in tank and then malo and ageing in 200-litre French oak (50% new) for 24 months. Unfiltered. 12 months in bottle before release. Only 400 bottles produced.*

Make sure you decant this if you approach it any time soon as it has a meaty/reductive whiff on first opening. Smells a little riper than the 2019 non-Superiore bottling, some dried fruits but not raisined. Intense, herbally inflected, wild, ripe black fruit, blackberry and elderberry not blackcurrant, and a touch of stone-dust. Rich and full in the mouth without excess fruit sweetness though some sweet spice and dried cherries, and a thickening of the tannins from the oak. Densely textured by the tannins but still with decent freshness. Three days after opening, this does not show as well as the 2019 non-Superiore nor the 2019 SCEG and Amphora wines. So I am wondering if it will age as well as the 2019s, even with all this tannin? (JH)



16.5



## Elena Fucci, Titolo Rosato 2021 IGP Basilicata

*Full bottle 1,289 g. Vineyards in the village of Barile at the foot of Mount Vulture, hence volcanic soils. Their youngest Aglianico vines go into this wine (6–10 years old). Harvested first week in October. Destemming followed by four days' cryomaceration. Fermented in tank. Filtered before bottling.*

Clear bottle shows off the deep vibrant pink colour. Not initially very expressive on the nose though there's plenty of red cherry as it opens up and a rather nice dry, almost dusty, impression. On the palate, very dry, very crisp acidity and quite a bit more tannin than in most rosés, suggesting this would be an excellent food wine (and it was) – perhaps a little too demanding as an aperitif unless you had something to nibble on. Serious rosé with slightly sharp edges but pure in its fruit flavours and long on the finish. Mouth-watering and moreish. (JH)



17



## Elena Fucci, SCEG 2019 Aglianico del Vulture

*Full bottle a wonderfully light 1,110 g. Vineyards in the village of Barile at the foot of Mount Vulture, hence volcanic soils. Organically farmed. Elena Fucci began this project, called SCEG, to help out friends of her 94-year-old grandfather Generoso. To preserve their vines and tradition, she makes this wine from his friends' vines, four parcels near her family's vineyards in Barile, and vines aged 70+ years. Whole-bunch fermentation in stainless-steel tanks. Maceration of around 14/15 days. Malolactic conversion in 500-litre French tonneaux (100% new) for 12 months. At least 6 months in bottle before release. Unfiltered.*

Mid dark crimson. Enticing, dark-fruited and mineral with a hint of something quite meaty on first opening. On the day after opening, this had really changed, from meaty to herbal/scented elegance. Quite a marked change, much more aromatic refinement after aeration – promising for the longevity of this wine – and the freshness it retained several days after opening also promises a long life. Big, firm, compact, chewy but not aggressive tannins with a cool freshness running through the middle thanks to the variety's high acidity. A terrific bite. The oak does not show in terms of flavour, just helps the tannins become a little more approachable, though they still need more time and/or food. The oak is eaten up by the fruit and the fruit tannins. (JH)



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**Elena Fucci,  
Titolo 2019  
Aglianico del Vulture**

*Full bottle 1,246 g. Vines aged 50–70 years in Barile on volcanic soils. Uncrushed berries fermented in tank and then malo and ageing in 200-litre French oak (50% new) for 12 months. Unfiltered. 12 months in bottle before release.*

Like the other Elena Fucci wines, this benefits from aeration and is even better on the day after opening. Deep crimson. Has some of the meaty sweetness that I found on the SCEG initially, and some oak sweetness. Then lovely, tangy, spicy black fruit, with a wild quality to it – wild not domesticated in its character, some black-cherry sweetness to balance the wildness. Notes of tobacco, and mineral/stony too. The harmonious ripeness of a long season, with high acidity and high tannins, the oak barely touching the sides of the fruit at the moment and the wine so embryonic but already in balance. Powerfully structured by both the tannins and the acidity, a really good example of untamed Aglianico made in a refined way for long ageing. Real purity and respect for the variety and the terroir. (JH)

