



LAGALA

ANGELICA

Grape variety: Aglianico del Vulture

Typology: "Natural sparkling" rosé wine

Classification: I.G.P. Basilicata

Production area: Monte Vulture area, Basilicata

Year of production: 2020

Altitude of the vineyard: 1148 ft. above sea level

Area of the company used for vineyard: 24.7 acres approx.

Vineyard location: hill

Planting year: 2000

Training system: espalier

Pruning: double Guyot

Plant density: 3,300 plants / 2.47 acres

Type of soil: soil of volcanic origin, loose and dry, with a good structure, essentially tufaceous and with the typical color of pozzolanic soils, also endowed with a good presence of minerals.

Harvest period: first 10 days of September.

Harvest: carried out by hand in boxes.

Yield of grapes per hectare: 22,000 lbs / 2.47 acres

Vinification: After manual harvesting and de-stemming, soft pressing is carried out, extracting only 50% of the free-run must, then fermentation with indigenous yeasts begins without adding sulfur dioxide. The refermentation takes place in the bottle, due to the sugars and the residual yeasts, by the ancestral method without a subsequent disgorgement. The wine rests on the yeasts for the entire winter and is then put on the market without added sulphites.

Aging: in bottle

Bottling period: November

Alcoholic content: vol. 11.5%

Recommended serving temperature: 10 ° - 12 ° C

Recommended pairings: very versatile wine, ideal as an aperitif, to combine with a platter of cold cuts and cheeses, first and second fish courses and to be tried on dry pastries.

Organoleptic characteristics: slightly misty pink in color showing violet reflections, with a soft and light foam. Its bouquet reminds of raspberry, blackcurrant, small wild berries, notes of citrus fruits and the typical hints of bread crust due to the yeasts. On the palate, it has an exuberant and lively attack, with a pleasantly fruity sip, closing with savory and refreshing sensations.

