



LAGALA

MADDALENA ROSE



Grape variety: Aglianico

Classification: I.G.P. Basilicata

Production area: Monte Vulture area, Venosa (PZ), Basilicata

Year of production: 2021

Altitude of the vineyard: mt. 400 above sea level

Vineyard area of the company: about 10 hectares

Position of the vineyards: hills

Planting year: 1998

Training system: espalier

Pruning: simple Guyot

Plant density: N. 4,100 vines / Ha

Soil type: 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 ten days of October.

Harvest: done by hand in crates.

Yield of grapes per hectare: 100 quintals / Ha

Vinification: 8 hours of maceration of the must with its own skins, soft pressing, fermentation in steel containers at a controlled temperature of 14 ° C.

Refinement and maturation: in steel containers, refinement in the bottle

Bottling period: it is usually made to coincide with the cool spring season and is subsequently put on the market after at least three months of bottle aging.

Alcohol content: 12.5% Vol.

Recommended serving temperature: 8 ° - 9 ° C.

Recommended pairings: excellent as an aperitif, with risotto, white meats, fish, fresh cheeses and pizza.

Organoleptic characteristics: bright pink color, the nose reveals a bouquet of red fruits, ripe pomegranate and spicy notes of pink pepper and nutmeg. The mouthfeel is soft with excellent balance and a long aromatic persistence.