



# LAGALA

## MADDALENA RED

**Grape variety:** Aglianico

**Classification:** I.G.P. Basilicata

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

**Year of production:** 2020

**Altitude of the vineyard:** mt. 400 above sea level

**Vineyard area of the company:** about 10 hectares

**Position of the vineyards:** hills

**Planting year:** 2000

**Training system:** espalier

**Pruning:** simple Guyot

**Plant density:** N. 4,400 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:** 90 quintals / Ha

**Vinification:** crushing and destemming, followed by 8-10 days of maceration with the skins at a temperature of 23 ° / 25 ° C alcoholic and malolactic fermentation carried out in thermo-controlled stainless steel tanks.

**Refinement and maturation:** it is spent for a period of 6-8 months in new French oak tonneaux.

**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:** 13% Vol.

**Aging potential:** from 8 to a maximum of 10 years.

**Period of maximum expression:** after the second, third year after the harvest.

**Recommended serving temperature:** 16 ° - 18 ° C.

**Recommended pairings:** meats in general, appetizers, first courses and cheeses.

**Organoleptic characteristics:** intense ruby red color with shades tending to orange with the prolongation of the aging phase. Hints of berries, cherry and bitter almond: elegant and fresh on the palate, well structured and rightly tannic.

