



LAGALA

SPIRALIS



Grape variety: Aglianico del Vulture vinified in white

Typology: white

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: 2000

Training system: espalier

Pruning: double 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: last ten days of September.

Harvest: carried out by hand in boxes.

Yield of grapes per hectare: 100 q.li / Ha

Vinification: vinified in white of the whole grapes, with soft pressing and extraction of only the first flower must, without contact with the skins

Refinement and maturation: for 4 months sur lies in stainless steel tanks at 10° C.

Bottling period: it is usually made to coincide with the cool spring season and is subsequently put on the market after having aged at least two months in the bottle.

Alcohol content: 13% Vol.

Recommended serving temperature: 8° - 10° C.

Recommended pairings: perfect with cod, first and second fish courses, white meats, it also goes well with legumes and fresh cheeses.

Organoleptic characteristics: delicate very light straw yellow. On the nose it offers a beautiful bouquet of wild pear, flowers and citrus fruits. On the palate, it is fragrant and fresh, full-bodied, mineral and persistent.