

AQUILA DEL VULTURE

Grape variety:	Aglianico del Vulture
Classification:	D.O.C. Basilicata
Production area:	Monte Vulture area, Venosa (PZ), Basilicata
Year of production:	2017
Altitude of the vineyard:	mt. 450 above sea level
Area of the company:	about 10 hectares
Position of the vineyards:	Hill
Planting year:	1995
Training system:	Espalier
Pruning:	Simple Guyot
Plant density:	N. 4,400 vines / Ha
Type of soil:	soil of volcanic origin, loose and dry, with a good structure, essentially tuffaceous and with the typical color of pozzolanic soils, also endowed with a good presence of minerals.
Harvest period:	Second / third decade of October
Harvest:	done by hand in crates.
Yield of grapes per hectare:	70 quintals / Ha
Vinification:	crushing and destemming, followed by 15-20 days of maceration with the skins at a temperature of 23°/25° C alcoholic and malolactic fermentation carried out in barriques for 10/12 months.
Refinement and maturation:	It is spent for a period of 10-12 months in barriques, then it is left to mature in stainless steel tanks until the pre-bottling phase.
Aging potential:	from 8 to a maximum of 10 years
Period of maximum expression:	after the third, fourth year after the harvest.
Alcoholic content:	14.5% Vol.
Recommended serving temperature:	16° -18° C.
Recommended pairings:	grilled meats, roasts, game and aged cheeses
Organoleptic characteristics:	intense ruby red color with shades tending to orange with the prolongation of the aging phase. Hints of ripe fruit, bitter almonds, berries, chocolate and vanilla; elegant on the palate, round and soft: well structured with the presence of noble and ripe tannins

