

## MADDALENA RED

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|----------------------------------|---|
| 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   |
| Area of the company:             | about 10 hectares   |
| Position of the vineyards:       | Hill  |
| Planting year:                   | 2000  |
| Training system:                 | Espalier  |
| Pruning:                         | Guyot   |
| Plant density:                   | N. 4,400 vines / Ha   |
| 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 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.   |
| Alcoholic content:               | 13% Vol.  |
| Aging potential:                 | from 8 to a maximum of 10 years.  |
| Period of maximum expression:    | after the second, third year after 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. |

