

## MADDALENA RED

Grape variety:	Aglianico
Classification:	I.G.P. Basilicata
Production area:	Monte Vulture area, Venosa (PZ), Basilicata
Year of production:	2022
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.

