

SPIRALS

Grape variety:	Aglianico del Vulture vinified in white
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:	last ten days of September
Harvest:	carried out by hand in boxes
Yield of grapes per hectare:	100 quintals / 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 4–5 months in French oak barriques and at least one year in the bottle.
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.
Alcoholic 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.

