



CANTINA DI VENOSA

CARATO VENUSIO SUPERIORE DOCG

Grape Variety: 100 % Aglianico

Vine Training and Planting Density per ha: with about 5,000 plants.

Vineyards age: 40 years.

Vineyards Altitude: 450 – 450 meters a. s. l.

Yield per ha: 5 – 6 t.

Production Area: The Aglianico D.O.C. area, in the province of Potenza, including the territory of 15 communes, in particular Venosa, famed as the birthplace of Horace.

Vintage period: From 5th November, after a brief overripening of the grapes.

Harvesting Method: The grapes are picked by hand during the first hours of the day, put in 12-15 kilo boxes and immediately transported to the winery.

Vinification: Vinification in small fermenters and pellicular maceration at controlled temperatures from 23° to 26° C for about 12 days, finishing of the alcoholic and malolactic fermentation in stainless steel tanks.

Refining: In small 225 l French oak barriques for 18 months and in the bottle for at least 12 months.

Organoleptic characteristics and technical comments: A wine of a notable structure, elegant, modern and well-balanced, presents: *colour* deep ruby red tending to garnet.

Bouquet: vinous with delicate characteristic and spicy underbrush marks.

Palate: dry, full and savoury, pleasantly tannic and velvety.

Food pairing and serving temperature: It is the classic wine created to age, suggested with grilled meats, main courses, game and seasoned cheeses. Suggested to be uncorked two hours before drinking and to be served at 18°- 20° C.



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