



VERBO AGLIANICO DEL VULTURE

Denominazione di Origine Protetta

Grapes:
Aglianico 100%.

Training System and average density per ha:
Spur cordon with approx. 4000 plants per ha

Vineyards age:
15 – 20 years

Production per ha:
8– 10 Ton

Vineyards altitude: 450 – 500 m

Production Area: North Eastern part of Potenza Province. All vineyards are located within the DOC Aglianico del Vulture area that includes 15 Townships and particularly includes Venosa, home town to Orazio, famous Latin Poet

Harvesting time: Usually starts around mid October

Harvesting Method: Only selected grapes are hand picked using 12/15 Kg boxes. Harvest takes place starting early in the morning. Grapes are immediately transported to the winery

Vinification: Vinification in small dedicated tanks and skin maceration at controlled temperature from 23 ° to 26 ° C. for about 8 days. Alcoholic and malolactic fermentation takes place in stainless steel tanks.

Refining: In French oak barrique (225 L) for 10 months

Organoleptic Specifications: Well structured and elegant wine with intense ruby red color. Ethereal bouquet, fruity, reminds of raspberry jam, spicy Full, intense taste, pleasantly tannic.

Food Pairing and Serving Temperature: Any roasted meat, savory, tasty pasta dishes, game and aged cheeses. Best to open about an hour before serving at 18 ° - 20 ° C.



Cantina di Venosa S.c.a r.l.

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