



## Vignali

BASILICATA I.G.P.

Grape variety: Aglianico 100%

Vine training: Espalier

Planting density: Approximately 3.200 vines per Ha.

Vineyards ages: 10 to 20 years old.

Yield: 55 to 70 hl/Ha.

Altitude: Between 400 and 550 metres a. s. l.

Production district: The Aglianico DOC area, which comprises 15 communes in the north eastern part of Potenza province. (Venosa territory included).

Harvest period: Usually from 10<sup>th</sup> to 30<sup>th</sup> of October.

Grapes picking method: by hand in the early morning, into up to 12 kos. boxes, followed by immediate transportation to the Cellars.

Wine-making: Maceration in small stainless steel containers for 7 – 8 days at between 23° to 26° C. ; alcoholic and malolactic fermentation completed in stainless steel tanks.

Maturation: In stainless steel and bottles for at least two months before release.

Keeping ability : Designed to be enjoyed in the first flush of its youth. Vignali Basilicata IGT. will nevertheless keep for at least two years, if properly stored.

Tasting notes:

A modern wine, well structured and full of juicy fruit:  
Colour: purple red.  
Bouquet: cherry and raspberry fruit.  
Taste: irresistible quaffing wine.

Food matching:

A perfect example of the high quality of Basilicata grapes. At its best with simple but genuine Mediterranean ingredients such as spicy salame, full-flavoured pasta dishes, cheeses and simple meat dishes.

Serving temperature:

Serve it at 16° C. in plain red wine glasses.



### Cantina di Venosa

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