

400 Some
Aglianico del Vulture Doc 2014



This wine is dedicated to Carlo D'Angiò, the great Medieval king of Southern Italy. It comes from a 10 years old vineyard in Contrada Braide in Melfi, at the feet of mount Vulture, on a volcanic soil rich in limestone and clay at an altitude of 550 metres.

Vine type: 100% Aglianico

Training system: Guyot **Alcol:** 13,5% vol

Weather pattern year 2014 very wet and cool during July and August, summer came back in early September and stayed there with its warm temperature all October until harvest. Very interesting results from an extreme vintage.

Wine making process: Handpicked grapes during third week of October

Traditional maceration over skins for 12 days in small steel containers at controlled temperature. After malolactic fermentation, that took place during the month of february 2015, this wine has been kept in used barrels of 330lt for 14 months and then refined in bottles.

Colour :Rubin red, with violet hues

Bouquet: to the nose red currant , blackberries and spices.

Taste: soft, right tannins, elegant structure, it is a delicate balance between wood and nature for those who love Aglianico authenticity

Food coupling: Perfect with strong tasting traditional dishes from Basilicata Region: Lamb, red dry peppers dishes .Ideal also with roasts and elaborated pasta dishes.