

Aglianico del Vulture doc 2014 " Stupor Mundi"



"Wonder of the World", in Latin language, was the nickname of Frederick II of Swabia, the great medieval Holy Roman emperor who ruled these lands and to whom is dedicated our top wine.

This Aglianico Cru comes from old vines of Piani dell'Incoronata vineyards, 50 years old, in Melfi, on a volcanic soil at the feet of mount Vulture, at an altitude of 550 metres.

Vine type: 100% Aglianico **yield per vine:** about 1 kg.

Training system: Guyot **Alcol:** 14% vol

Weather pattern year 2014: rainy and cool summer till early September, then the sun brought back summer temperatures till end of October, time of harvest. Low production but high quality at the end.

Wine making process: Hand made harvest - on chests - during the last week of October. Maceration over skins for 14 days in small steel containers at controlled temperature in tuff caves at natural humidity and steady temperature. After malolactic fermentation, it is placed in tonneaux where it stays for 12 months. Once bottled, it requires bottle refining for at least 24 months.

Colour : Rubin red, very intense

Bouquet: complex to the nose, where predominates an underwood and red ripe fruit flavour linked to some elegantly spiced notes, very persistent

Taste: rich of velvety tannins, pulpy, well balanced.

Food coupling: A great "conversation" wine. To be combined with pasta dishes with ragout, with game and roasts.

Excellent also to exalt the unique taste of the "caciocavallo podolico" (a local cheese) and of seasoned cheeses in general.