



Vignali

AGLIANICO DEL VULTURE
Denominazione di Origine Controllata

Grape variety:
Aglianico 100%.

Vine training:
Espalier

Planting density:
About 3.500 vines per Ha.

Vineyards ages:
10 to 20 years old.

Yield: 55 to 65 hl/Ha

- Altitude:* Between 400 and 550 metres a.s.l.
- Production district:* The Aglianico DOC. area, which comprises 15 communes in the northeastern part of the Potenza province (Venosa territory included).
- Harvest period:* Usually from 10th to 30th of October.
- Grapes picking method:* S By hand early in the morning, into up to 12 kos. boxes, followed by immediate transportation to the Cellars.
- Wine-making:* Mceration in small stainless steel containers for 7-8 days at between 23° to 26° C.; fermentation to dryness and malolactic fermentation completed in stainless steel tanks.
- Maturation:* Party in small French oak barrels and partly in Slovenian oak 25 and 50 hectolitre casks for 12 months.
- Keeping ability:* : Vignali DOC. will improve for at least three years in bottles, after release.
- Tasting notes:* A modern fine Aglianico vey well structured:
Colour: ruby red with garnet hints;
Bouquet: raspberry and blackcurrant fruit with spicy notes;
Taste: dry, persistent, very pleasant harmony.
- Alcohol:* 12.5% vol.
- Food matching:* A versatile wine to accompany Mediterranean dishes, grilled meats and cheese.
- Serving temperature:* Open some time before drinking and serve at 16° to 18° C. in plain red wine glasses.



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

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