



VIGNETI DEL VULTURE

TERRA, VINO E PASSIONE

Piano Del Cerro

Aglianico del Vulture

DOC

Bottle capacity: ml 750

Varieties: Aglianico del Vulture

Production Area: Grapes selected from the best clones and from the oldest vineyards in the Municipality of Acerenza, at 600m above sea level

Vinification: Double selection of grapes, in order to remove any traces of vegetable residuals on the bunch. Soft stalk-stripping and destemming. Then vinification in small wood vats, with maceration for 25-30 days and manual pump-overs every 6 hours. Refining: 24 month in new barriques, where malolactic fermentation occurs.

Idea of the Wine: Wine made for experienced drinkers, that are seeking exclusive

Sensory Features: Deep red. Hints of blackberry and blackcurrants mixed with spicy and balsamic notes. Great structure, long, balsamic finish, persisting aftertaste.

Best Served with: It matches with all dishes made with meat; seasoned cheeses, easily drinkable at anytime of the day.

Serving Temperature: 18-20 °C.



FANTINI

GROUP

FARNESE