



Aglianico del Vulture has venerable roots. It is believed that it was introduced to Southern Italy by the Greeks during the VII-VI centuries. Aglianico del Vulture is considered one of the best red Italian wines, and it is made solely of grapes of the homonymous vine, cultivated close to Mount Vulture, an extinct volcano located in the Potenza province (Basilicata).

This great Italian red wine, considered by many as the “Barolo of the South”, has a deep ruby color, a very intense fruity aroma that evolves in time with hints of spices, wilting flowers and roasting. It has a high concentration, alcohol content, structure and minerality.

## *Aglianico del Vulture* DOC “Titolo”

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### GRAPE VARIETIES

*Aglianico del Vulture*

### WINEMAKING

*The grape is de-stemmed and crushed in small batches and then fermented in stainless steel with a maximum temperature controlled to 22-24°C; malolactic fermentation takes place in 100% new French oak barriques and matured for 12 months.*

### AGEING

*The wine is aged in the bottle for an additional 12 months before being marketed; to be drunk after three years in order to taste its characteristics at their best; decant the wine for at least 30 minutes before tasting.*

### ANALYTIC DATA

*Alcohol content: 14 % vol.*

### ORGANOLEPTIC CHARACTERISTICS

*Dark and intense ruby red with an ample and complex nose yielding ethereal spices, cherry blackberry preserves, rosemary, tobacco and cinnamon, with light hints of vanilla; dry on the palate and full bodied, with firm tannins and along finish.*

### GASTRONOMY

*Perfect with meat roasts, grilled meat, game and stews, but also with seasoned cheeses.*

*Serving temperature 16-18°C*

#### AVAILABLE FORMATS

*75 cl*

#### AWARDS

[award #1](#)

[award #2](#)

[award #3](#)

[award #4](#)

[award #5](#)

[award #6](#)

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