

VIGNETI DEL VULTURE **2016 Pipoli Aglianico del Vulture DOC**

Varieties

Aglianico

Production Area

Acerenza, Barile, Maschito.

Vinification

Grapes are handpicked in selected vineyards. The best grapes are chosen and are then gently crushed and destemmed. Pre-fermentative maceration is carried out at a temperature of about 4-5° for 5 days. Then the grapes undergo fermentation at a temperature of 22-24°C. Refining: 60% stainless steel tanks and 40% in used barriques for 10 months. Bottle aged for another 3 months.

Sensory Features

Bright red with violet reflections. This wine has a strong aromatic integrity with hints of cherry and sour black cherry mixed with spice and vanilla. Good structure, long, balsamic finish, mature tannins and persisting aftertaste.