



Terra di Vulcano Aglianico del Vulture DOC 2007

Wine Description

The name of this wine is a tribute to the ancient volcano, Monte Vulture, which defines Basilicata's winemaking landscape. Made from 100% Aglianico, this wine is refined in stainless steel to retain the freshness and character of this indigenous variety.

Tasting Notes

Intense garnet in color with pronounced aromas of blackberries, forest and a hint of smoke. Terra di Vulcano makes an excellent aperitif, and also pairs well with pasta dishes, roast game or grilled cuts of beef.

Vineyard Characteristics

Production area/name of vineyard:	The Monte Vulture area/The Toppo di Viola vineyard
Size of vineyard (acres):	21
Soil composition:	Volcanic, limestone, clay and loam
Training method:	Spur-pruned Cordon
Elevation (feet):	1,250
Vines/acre:	2,270
Yield/acre (tons):	2.8
Exposure:	Eastern/southeastern
Year vineyard planted:	2001
Agronomist/Vineyard manager:	Giovanni Riviezzo

Winemaking & Aging

Varietal composition:	100% Aglianico
Harvest time:	October
Winemaking consultant:	Maurizio Angeletti
First vintage of this wine:	2003
Number bottles produced of this wine:	100,000

Fermentation

Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation (days):	14
Fermentation temperature (°F):	64-68
Length of maceration (days):	17

Aging

Aging container:	Stainless steel tanks
Size of aging container:	67 HL
Length of aging before bottling:	12 months
Length of bottle aging:	4 months

Analytical data

Alcohol:	13.5%
pH level:	3.5
Residual sugar (grams/liter):	3.2
Acidity (grams/liter):	5.8
Dry extract (grams/liter):	34

Producer Profile

Owned by: Mario Bisceglia

Winemaker: Giovanni Riviezzo

Total acreage under vine: 100

Estate founded: 2001

Winery production total: 400,000

Region: Basilicata

Country: Italy

