



“Piano del Cerro” Aglianico del Vulture DOC 2017

Grapes:	100% Aglianico del Vulture
Region:	Basilicata
Vineyard Location:	From vineyards located near Venosa, Maschito and Rapolla
Exposure:	South/East
Altitude:	1,640-1,960 feet above sea level
Soil:	Volcanic soil rich in clay, calcium, nitrogen and tuff
Vine Training:	Spurred cordon trained
Vine Age:	70-80 years
Time of Harvest:	Early days of November
Yields (vine or acre):	1.6 tons per acre
Total Production:	170,000 bottles
Vinification Process:	The must undergo pre-fermentation maceration at 41°F for ten days, then alcoholic fermentation using natural yeasts for 60 days at a maximum temperature of at 79°F.
Aging Process:	The wine ages in new barriques for 24 months
Alcohol Content:	14.00%
Dry Extract:	38.0 g/l
Total Acid:	5.8 g/l
Volatile Acid:	0.45 g/l
Residual Sugar:	6.0 g/l
Ph:	3.6
Tasting Notes:	Bold ruby with a garnet rim, the nose has deep notes of roasted coffee and sweet spices. Full-bodied with flavors of smoke, spice, and herb. A balanced and lingering finish.
Winemaker:	Dennis Verdecchia
Winery Philosophy:	The goal of the winery is to produce wines that are an excellent value and quality, and can be enjoyed by all wine aficionados.
Cellaring:	Up to 15 years
Closure:	Cork
Food/Menu Pairing:	Pairs well with red meats, game and mature cheeses.