

## “Piano del Cerro” Aglianico del Vulture DOC 2018



<b>Grapes:</b>	100% Aglianico del Vulture
<b>Region:</b>	Basilicata
<b>Vineyard Location:</b>	From vineyards located near Venosa, Maschito and Rapolla
<b>Exposure:</b>	South/East
<b>Altitude:</b>	1,640-1,960 feet above sea level
<b>Soil:</b>	Volcanic soil rich in clay, calcium, nitrogen and tuff
<b>Vine Training:</b>	Spurred cordon trained
<b>Vine Age:</b>	70-80 years
<b>Time of Harvest:</b>	Early days of November
<b>Yields (vine or acre):</b>	1.6 tons per acre
<b>Total Production:</b>	170,000 bottles
<b>Vinification Process:</b>	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.
<b>Aging Process:</b>	The wine ages in new barriques for 24 months
<b>Alcohol Content:</b>	14.00%
<b>Dry Extract:</b>	38.0 g/l
<b>Total Acid:</b>	5.8 g/l
<b>Volatile Acid:</b>	0.45 g/l
<b>Residual Sugar:</b>	6.0 g/l
<b>Ph:</b>	3.6
<b>Tasting Notes:</b>	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.
<b>Winemaker:</b>	Dennis Verdecchia
<b>Winery Philosophy:</b>	The goal of the winery is to produce wines that are an excellent value and quality, and can be enjoyed by all wine aficionados.
<b>Cellaring:</b>	Up to 15 years
<b>Closure:</b>	Cork
<b>Food/Menu Pairing:</b>	Pairs well with red meats, game and mature cheeses.