

BASILICATA

VIGNETI DEL VULTURE

Vigneti del Vulture Vineyards

Fast Facts

Vineyard surface:
395 acres (160
hectares)

Owner:
Fantini Group

Winemaker:
Danilo Gizzi

Established:
2009

Location:
Acerenza

Province:
Potenza



Vigneti del Vulture was founded in 2009 in Acerenza, Basilicata, by the Fantini Group. The winery's goal is to showcase Basilicata's native varietals, namely Aglianico, Greco, and Fiano, and bring them to the international market.

The History

Basilicata is one of Italy's oldest regions, colonized by the Greek around the 7th century B.C. It was the Greek that first planted Aglianico and began the region's history of winemaking.

In 2009, Vigneti del Vulture was founded in Acerenza by the Fantini Group who saw this region as a unique opportunity to focus on native varietals in one of Italy's last unspoiled areas.

Today, Danilo Gizzi acts as the winemaker and carries on the winery's tradition of producing native wines in an international style. The goal of the winery is to create the best quality wines possible so that both wine novices and wine aficionados can enjoy these native varietals.

The Terroir

Rich in untouched natural scenery, ancient folklore, and myths; principally hilly and mountainous and wedged between two seas of the Mediterranean basin.

Vulture is part of a large area that extends to the north of the Basilicata region, dominated by the austere profile of the Monte Vulture, a non-active volcano.

For centuries, the volcanoes were thought of as a source of destruction and death; today, farmers are compensated for the damage caused by the eruptions of the past centuries by being able to grow vines on the cooled lava, which contains an incomparable wealth of minerals, creating the grapes' complexity.



“PIPOLI” GRECO-FIANO BASILICATA IGT: 50% Greco & 50% Fiano from 25 to 30 year old vines grown on volcanic soil rich in clay, calcium, nitrogen and tuff. The grapes are harvested by hand when perfectly ripe and are followed by cold maceration for 48 hours. The musts are decanted cold and are then allowed to ferment. The wine is aged in stainless steel and bottle to preserve freshness. Pale yellow in color, with fresh floral and spicy notes. On the palate, it reveals a marked minerality that interacts in an intriguing manner with a slightly sweet finish. Pairs well with fish-based dishes, particularly crustaceans and tuna.



PIANO DEL CERRO AGLIANICO DEL VULTURE DOC: 100% Aglianico del Vulture from 70 to 80 year old vines grown on volcanic soil rich in clay, calcium, nitrogen and tuff. Pre-fermentative maceration takes place at 41°F for 10 days and is followed by full fermentation for 60 days at a maximum temperature of 79 °F. months. Intense deep ruby while the nose is ample and complex, with dominant notes of cherry, aromatic herbs and distant hints of vanilla and thyme. The result is a wine with a marked personality of silky, highly persistent tannins. Hints of chocolate with a persistent creamy and fruity finish. Pairs well with red meats, game and mature cheeses.



“PIPOLI” ROSATO BASILICATA IGT: 100% Aglianico del Vulture from vineyards located near Venosa, Maschito and Rapolla. The vines grow on volcanic soil rich in clay, calcium, nitrogen and tuff and 25-30-year-old vines. After harvest, the grapes are gently crushed and destemmed. Pressing, clarification, and fermentation of the clean must last for 10 days. Ages in stainless steel and bottle. Brilliant pale pink; the nose features fruity notes of wild strawberry and raspberry that combine with subtle hints of cherry and pomegranate. On the palate, it's well balanced, zesty and flavorful.



SENSUALE MOSCATO BASILICATA IGP: From Moscato grapes grown in Puglia. Volcanic soil rich in clay, calcium, nitrogen and tuff, 25-30-year-old vines. The hand-harvested grapes are soft pressed and quickly fermented and vinified. Intensely aromatic and perfumed, also thanks to the small number of filtrations. Aging in stainless-steel tanks and bottle. Brilliant golden yellow. Fruity bouquet with notes of pear, peach, mango. Harmonious, sweet, full, fresh, intense and persistent, typical of the freshly picked grapes. Light effervescent.



“PIPOLI” AGLIANICO DEL VULTURE DOC: 100% Aglianico del Vulture from 50 to 60 year old vines grown on volcanic soil rich in clay, calcium, nitrogen and tuff. After soft crushing, the grapes undergo pre-fermentative maceration at 41°F for 10 days followed by alcoholic fermentation for 7-10 days at a temperature of 71°F. The wine is put into bariques for 10-12 months after malolactic fermentation. Intense deep ruby, the bouquet is ample, with dominant notes of cherry, candied fruit, aromatic herbs and distant hints of vanilla and thyme. Pairs well with red meats, game and mature cheeses.