



# VIGNETI DEL VULTURE

TERRA, VINO E PASSIONE

## “Piano del Cerro” Aglianico del Vulture DOC 2019



<b>Grapes:</b>	100% Aglianico del Vulture
<b>Region:</b>	Basilicata
<b>Vineyard Location:</b>	Venosa, Maschito and Rapolla
<b>Exposure</b>	South, East
<b>Altitude:</b>	1640-1960 feet (500-600 meters) above sea level
<b>Soil:</b>	Volcanic soil rich in clay, calcium, nitrogen and tuff
<b>Vine Training:</b>	Spurred cordon
<b>Vine Age:</b>	70-80 years
<b>Time of Harvest:</b>	First ten day of November
<b>Yields:</b>	4 tons per hectare
<b>Vine Density</b>	1,800-2,500 vines per hectare
<b>Total Production:</b>	170,000 bottles
<b>Vinification Process:</b>	Pre-fermentation maceration at 41 °F for ten days, then fermentation using natural yeasts for 60 days at a maximum temperature of 79 °F.
<b>Aging Process:</b>	In new barriques for 24 months
<b>Alcohol Content:</b>	14.00%
<b>Dry Extract:</b>	38
<b>Total Acid:</b>	5.8
<b>Volatile Acid:</b>	0.45
<b>Residual Sugar:</b>	6
<b>Ph:</b>	3.6
<b>Tasting Notes:</b>	Intense deep ruby red with ample and complex aromas of sour cherry, aromatic herbs, vanilla and thyme. A strong personality with silky and highly persistent tannins that are nonetheless never invasive. Hints of chocolate with persistent creamy and fruity finale.
<b>Winemaker:</b>	Dennis Verdecchia and Danilo Gizzi
<b>Cellaring:</b>	Up to 15 years
<b>Closure:</b>	Cork
<b>Food/Menu Pairing:</b>	Grilled red meats, game dishes and aged cheese

**Vegan Friendly, Not Certified**