



DAGINESTRA

D.O.C. Aglianico del Vulture

Number of bottles: about 6,000

Production area: Vulture in Ginestra's area

Grapes: Aglianico 100% Biological certificated

Age of vineyards: 60/70 years old

Altitude: 550 mt a.s.l.

Training system: plants are 50cm from the ground on wires with short Guyot at one end

Planting density: 8,000 plants per ha

Harvesting method: manual, grapes placed in wooden crates, further selection in the winery

Vinification: destemming and soft crushing followed by fermentation in stainless steel vats; no use of selected yeasts, ageing part in Slavonian oak barrels part in Barriques for 12/18 months.

Ageing in bottles: at least 12 months

Alcohol content: 14 % Vol

Ageing potential: at least 10-15 years. We believe that Aglianico del Vulture is one of the longest-lived wines in Italy and it is interesting to follow its development from release on the market through the years to follow.

ORGANOLEPTIC FEATURES

Colour: deep, brilliant ruby red

Nose: Profound and elegant, with all the charm of the Aglianico grape: cocoa, berries and black pepper

Palate: gutsy and determined, soil, stone: rich and deep with a considerable structure, supported by silky tannins. A good acidity lengthens the deep, well-defined finish.

SERVING ADVICE Serving with food: ideal with gastronomic giants: roasted, stewed and braised meats, strong cheeses

Ideal serving temperature: 16-20° C

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