

FACT SHEET

PIANO DEL CERRO Aglianico del Vulture DOC



VINTAGE: 2008

BOTTLE SIZE: 750 ml

VARIETY: 100% Aglianico del Vulture

LOCATION OF VINEYARDS: Within the municipal district of Acerenza, a few miles southeast of the extinct Vulture volcano (hence *Aglianico del Vulture*), in the region of Basilicata; from the finest clones, oldest vineyards and severe selection of grapes grown at 600 meters above sea level, c. 1,970 feet.

ABOUT BASILICATA: The region is one of Italy's most ancient: colonized by the Greeks around the 7th century B.C., its noble red grape of Aglianico was first planted here at that time. In fact, the name comes from *Hellenico*, "Greek". Rich in untouched natural scenery, ancient folklore and myths; principally hilly and mountainous and wedged between two seas of the Mediterranean basin, it is one of the country's least populated areas and enjoys a mostly continental climate.

VINIFICATION & ÉLEVAGE: Double selection and soft-pressing followed by fermentation and maceration on the skins in oak vats for 25-30 days, with manual punching of the cap every 6 hours. Malolactic fermentation and ageing in new oak barriques for 2 years, followed by lengthy bottle age.

TASTING NOTES: Intense crimson in color, the bouquet shows pleasing notes of blackberry jam and blackcurrant integrated by spicy and balsamic nuances. Lovely structure and persistent, balsamic finish.

FOOD PAIRINGS: All meat dishes and seasoned cheese; structured dishes in general; can easily be enjoyed on its own, as a *vino da meditazione*.

SERVING TEMPERATURE: 18-20° C (64.4-68° F).

ALCOHOL CONT.: 14% by vol.