



VINTAGE: 2010

BOTTLE SIZE: 750 ml

VARIETY: 100% Aglianico

LOCATION OF VINEYARDS: Within the municipal districts of Acerenza, Barile and Maschito a few miles southeast of the extinct Vulture volcano, in the region of Basilicata.

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: Manual harvest from select vineyards, de-stalking and soft-pressing followed by pre-fermentation at 4-5° C (39.2-41° F) for 5 days. Temperature is then raised to 22-24° C (71.6-75.2° F) and maceration on the skins continues. The ensuing wine is aged for 10 months, partly in stainless steel (60%) and partly in second-year barriques (40%), then three more months in bottle before release.

TASTING NOTES: Deep red with violet hues, lively aromas jump from the glass: marasca and cherry notes integrated by spice and vanilla. Good structure, ripe tannins, lengthy, balsamic finish and zesty fruit that make this a young, appealing version of noble Aglianico.

FOOD PAIRINGS: All meat dishes and seasoned cheese.

SERVING TEMPERATURE: 18° C (64.4° F).

ALCOHOL CONT.: 13% by vol.