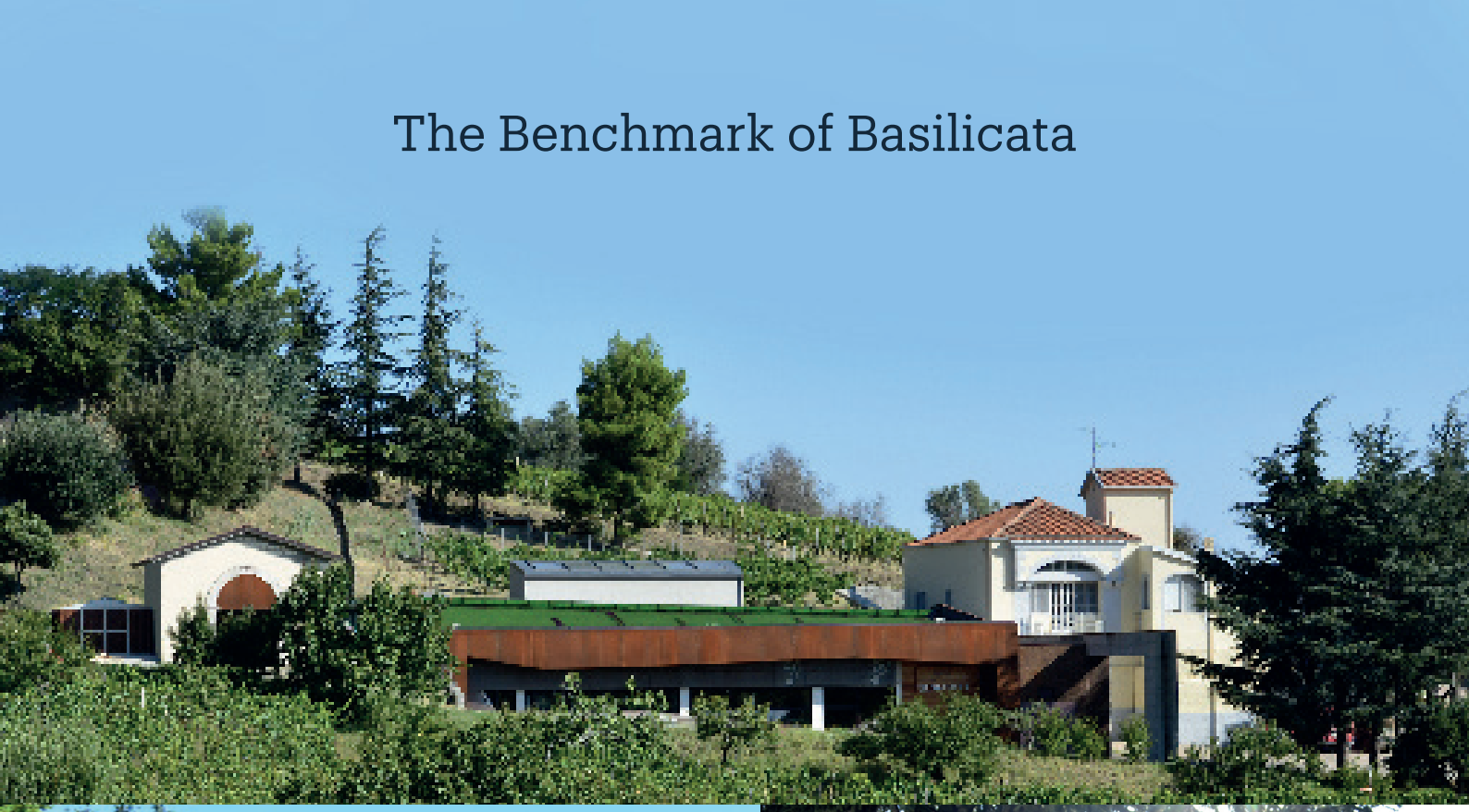
Elena Fucci
Titolo Aglianico del Vulture 2021

The Benchmark of Basilicata



The Heart of Elena Fucci

Wine&Spirits TOP 100

A highly respected winemaker across the globe, Elena Fucci and her wines embody a profound connection between family heritage, environmental stewardship, and innovative winemaking.

Three generations of the Fucci family have lived on their land in Basilicata. Elena's grandfather proudly purchased the land, where he was born and raised, in 1960 after returning home from working away for many years to support his family. Nestled at the foot of the extinct Mount Vulture volcano, their vineyard spans six hectares at the highest point of Contrada Solagna of Titolo. For decades, the family sold their Aglianico grapes in bulk, vinifying only a small portion for personal use. In 2000, just as the farm was on the brink of being sold, Elena made the pivotal decision to preserve her family's land and unlock the full potential of its 70-year-old vines — the oldest on Mount Vulture. Titolo Aglianico del Vulture 2000 marked the first true vintage under her direction, all while she pursued a degree in enology and viticulture.

Titolo Aglianico del Vulture 2021 reflects Elena's long-standing, impressive vision to craft a wine of utmost quality from a single vineyard that is expressive of her volcanic, high altitude terroir. Committed to organic farming, the farm integrates sustainable practices, such as rainwater harvesting, solar energy, and bio-architecture, ensuring harmony with the natural environment. Beyond viticulture, Elena serves as a passionate ambassador for her region, inspiring a new generation of winemakers, while honoring the deep cultural and geological heritage of Vulture.

Inside the Bottle

VARIETAL
100% Aglianico

COUNTRY
Italy

REGION
Basilicata

APPELLATION
Aglianico del Volture DOC

ABV
14%

LONGEVITY
20 years if stored correctly

TOTAL BOTTLES PRODUCED
28,000

FIRST VINTAGE PRODUCED
2000

ANALYTICAL DETAILS

TOTAL ACIDITY
6.99 g/l

NET DRY EXTRACT
0.28 g/l

pH
3.40

APPEARANCE
Intense ruby color with strong garnet reflections

NOSE
Ample and complex perfume, decidedly mineral, fruity, and ethereally youthful with clear spicy hints. Aroma provokes strong sensation of cherry, currant, rosemary, tobacco, and cinnamon.

PALATE
Dry, warm flavor, broad structure, and persistent, aromatic, and long finish. Wine of strong personality, representative of its territory and designed to have a great future.

FOOD PAIRINGS
Grilled and braised red meats, or mature cheeses

SERVING TEMPERATURE
16-18°C

Antonio Galloni
94 PTS

James Suckling
92 PTS

Robert Parker
94+ PTS

Wine Enthusiast
92 PTS

MADE WITH ORGANIC GRAPES 100%

Vineyard

FARMING PHILOSOPHY
Cultivation completely by hand

AVERAGE CLIMATE
Spring temperatures average10-12°C. June brings important rain, serving as a water reserve for the summer, which is stored well by their volcanic soil. It's hot during the summer months, rising upward of 30°C in the day and dropping to 14-16°C at night. September is the month for real maturation of Aglianico grapes, with the start of veraison around the middle of the month.

CONDITIONS IN 2021
The 2021 vintage is in all respects a similar vintage to 2020. The cold, snowy winter helped in allowing the vineyard to rest and protect the vines. It was an unusually warm spring, followed by the typical summer climate with regular rains and large temperature drops at night.

HARVEST
Elena's harvest is typically one of the latest in Italy. Depending on the weather, it may begin at the end of October or beginning of November. This harvest in particular began on October 21, and sadly, it was the last with Elena's grandfather Generoso who passed away in December at almost 96.

SIZE	ALTITUDE	TERRAIN	SOIL
6 hectares	420 - 450 meters a.s.l.	Hilly	Volcanic layers: lava, lapilli, ash and layers of clay

YIELD	DENSITY	CULTIVATION	AGE OF VINES
42 quintals per hectare	8,000 plants per hectare	Guyot Corto Capanno Volturino	50 - 70 years

Vinification & Aging

FERMENTATION
The whole grapes are put into steel tanks for the alcoholic fermentation (maceration lasts the same amount of time as fermentation). Afterward, the must is 'drawn off' and the dregs are soft pressed.

SECONDARY FERMENTATION
Malolactic fermentation occurs in barriques of 200 l. (50% new) for a total of 12 months

FINING & FILTRATION
Naturally clarified by decantation. Not filtered.

AGING
12 months in barrique of 200 Lt

BOTTLE AGING
12 months