



Antonio  
Galloni  
94+ PTS  
2020

Antonio  
Galloni  
92 PTS  
2017

Wine  
Enthusiast  
92 PTS  
2017



## WINE & SPIRITS TOP 100 WINERIES OF 2022

### TASTING NOTES

Minerality, acidity, and tannins are the principal features of this wine. White peppers and smoke leads to sandalwood and herb-infused flavors of raspberry jam. A long finish promoted by volcanic soils and high altitude, Aglianico vineyards offers the most complex varietal example from the region.

## Elena Fucci Titolo by Amphora

COUNTRY ABV  
Italy 14%

REGION VARIETALS  
Basilicata 100% Aglianico

APPELLATION  
DOC Aglianico del Vulture

### WINERY

The Fucci family has lived on their estate in Basilicata since 1960, when Elena's grandfather bought six hectares of vineyards at the highest part Contrada Solagna of Titolo, at the foot of Mount Vulture (an extinct volcano). Though it wasn't until the 2000 vintage that the full potential of the domain's 70-year-old Aglianico vines was properly explored. The family was going through the process of selling the estate when Elena made the last-minute decision to take on the property herself, with the intention of developing the vineyard and devoting herself to the land that she grew up loving so dearly. Simply walking through the vineyard rows at Elena Fucci is a fascinating history lesson; the terrain is volcanic, the soil is mineral, dark in color, and pozzolanico, which clearly catalogues in its layers the history and life of the Vulture volcano, visible just a few hundred meters away. This fascinating terroir translates to a fascinating wine in the glass.

### CULTIVATION

Positioned at the foot of Mount Vulture (an ancient extinct volcano), the vineyard is in the heart of production from the Aglianico del Vulture area. Manually harvested with small crates the last week of October and is normally one of the latest harvests in Italy.

### VINIFICATION

The Aglianico is de-stemmed and the whole grape goes into the Amphora for the alcoholic fermentation with a controlled temperature (maximum temperature controlled to 20-22° C). Then when the alcoholic fermentation is finished, we proceed with a soft pressure and the wine comes back in the amphora for the malolactic fermentation and the aging.

### AGING

Malolactic fermentation takes place in the Amphora for 18 months. The wine is aged in the bottle for an additional 12 months before being released to the market.