Elena Fucci

COUNTRY
Italy

REGION
Basilicata

APPELLATION
Aglianico del Vulture DOC

SCEG 2023

Made with Organic Grapes

VARIETALS
100% Aglianico

VINEYARD PHILOSOPHY
Organic farming

ASPECT	ALTITUDE	TERRAIN	SOIL TYPE
1.5 hectares	550 meters	Hilly	Volcanic layers

DENSITY	CULTIVATION	VINE AGE
6,500 vines per hectare	Short guyot capanno volturino	70 years

CLIMATE
The 2023 vintage was both a blessing and a curse: heavy spring rains fueled downy mildew, reducing yields, but the surviving grapes enjoyed a strong season, producing a small yet high-quality harvest.

HARVEST PERIOD
Hand-harvested in the mornings in early November, when the night temperature is cold, one of the latest in Italy.

VINIFICATION
Whole berries are macerated for 14 days and fermented in stainless steel tanks. Malolactic fermentation follows in 500lt new tonneaux.

AGING
Aged for 12 months in 500lt new tonneaux, followed by an additional 6 months in bottle.

ANALYTICAL DATA

ABV	TOTAL ACIDITY	NET DRY EXTRACT
13.5% Alc./Vol.	6.56 g/l, pH 3.34	0.26 g/l

TASTING & PAIRINGS
Appearance: Brilliant ruby red.
Palate: Hallmark characteristics of acidity, minerality, and tannic structure are all present. The tannins are slightly less pronounced due to the shorter maceration.
Pairings: Cured meats and aged cheeses, or tomato-based pasta dishes.
Serving Temperature: 60°F

Vinous
92PTS

Robert Parker
91PTS

AVAILABLE FORMATS
750 ml

volio

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