

Elena Fucci

COUNTRY

Italy

REGION

Basilicata

APPELLATION

Vermouth Classico



Titolo Il Vermut

VARIETALS

Based on Aglianico del Vulture

VINEYARD PHILOSOPHY

Organic farming

VINEYARD NAME

Contrada Solagna del Titolo

ASPECT	ALTITUDE	TERRAIN	SOIL TYPE
6 hectares facing south / south-east	600 meters (highest point of the contrada)	Hilly	Volcanic layers
YIELD	DENSITY	CULTIVATION	VINE AGE
4,200 kg per hectare	8,000 vines per hectare	Short guyot capanno volturino	70 years

CLIMATE

Hot, dry summers, mild winters, well-drained volcanic soils, and significant day-night temperature swings that favor balanced grape ripening.

HARVEST PERIOD

Hand-harvested at the end of October or early November, one of the latest in Italy.

VINIFICATION

Elena's secret recipe: A proprietary blend of wine, sugar, alcohol, herbs and spices, and natural flavorings.

ANALYTICAL DATA

ABV	TOTAL ACIDITY	RESIDUAL SUGAR
16% Alc./Vol.	5.95 g/l	173 g/l

TASTING & PAIRINGS

Palate: Sweet vanilla with Mediterranean notes of citrus, tamarind, herbs, and floral hints, balanced with spice and full-bodied intensity. Pairings: Excellent cold as an after-dinner drink, or in cocktails like a spritz or negroni.

Serving Temperature: 46°F



AVAILABLE FORMATS

750 ml



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