Elena Fucci

COUNTRY
Italy

REGION
Basilicata

APPELLATION
Basilicata Rosato IGT

Titolo Pink Edition 2024

Made with Organic Grapes

VARIETALS
100% Aglianico

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
3,000 kg per hectare	8,000 vines per hectare	Short guyot	6-10 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 in mid-September.

VINIFICATION
Grapes were hand-collected in small baskets, cooled, then destemmed and cryomacerated in steel for 4 days. Dregs were gently pressed (30 min), fermented in steel, and cold-stabilized for 2–3 months.

AGING
The wine was filtered, bottled, and aged for 2 months.

ANALYTICAL DATA

ABV	TOTAL ACIDITY	NET DRY EXTRACT
12.5% Alc./Vol.	7.56 g/l, pH 3.40	0.22 g/l

TASTING & PAIRINGS
Appearance: Bright pink.
Nose: Hints of citrus, strawberries, and white flowers.
Palate: Well-balanced with minerality and savory elements.
Pairings: Many types of meat and fish, soups, and first courses.
Serving Temperature: 53°F

Vinous
92PTS

AVAILABLE FORMATS
750 ml

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