Elena Fucci

COUNTRY
Italy

REGION
Basilicata

APPELLATION
Aglianico del Vulture DOC



Titolo Aglianico del Vulture 2022

Made with Organic Grapes

VARIETALS
100% Aglianico del Vulture

VINEYARD PHILOSOPHY
Organic

VINEYARD SIZE	ALTITUDE	TERRAIN	SOIL TYPE
6 hectares facing south / south-east	650 meters Highest point in the contrada	Mountainous	Volcanic soil

YIELD	DENSITY	CULTIVATION	VINE AGE
4,500 kg per hectare	8,000 vines per hectare	Guyot	50-75 years

CLIMATE
The region typically experiences a cold temperate climate, with long, snowy winters, cool and rainy springs, breezy summers marked by significant day–night temperature shifts, and cold, wet autumns. In 2022, veraison began in early September, with ripening extending through September and October; conditions were generally normal, though October was slightly warmer than in 2021, influencing the wine's final character.

HARVEST PERIOD
Hand-harvested, starting the 3rd week of October.

VINIFICATION
The grapes are delicately destemmed, then selected based on phenological maturity, and sent to steel tanks for alcoholic fermentation, which lasts an average of 15-16 days. Maceration on the skins lasts the same amount of time, and once fermentation is complete, the wine is drawn off and placed in wood for malolactic fermentation and aging.

AGING
Aged for 12 months in oak — split between 200-liter barriques and 500-liter tonneaux of varying toast levels—with 50% new wood and 50% second-passage barrels previously used for Elena's wines.

LONGEVITY
10+ years

OF BOTTLES PRODUCED
27,000

FIRST VINTAGE PRODUCED
2000

ANALYTICAL DATA

ABV	TOT. ACIDITY	NET DRY EXTRACT	RES. SUGAR
14% Alc./Vol.	3.01-6.2 g/l	0.28 g/l	0.33 g/l

TASTING & PAIRINGS
Appearance: Intense ruby with garnet reflections.
Nose: A whiff of ash and white smoke blows off to reveal musky black currants, shaved cedar and tangerine zest.
Palate: This finishes dramatically long and fresh with a staining of fine grained tannins. Licorice and exotic spice percolate through the close.
Pairings: Grilled, roasted or barbecued red and white meats, stews, or rich cheeses.
Serving Temperature: 60°F



Wine Spectator
95PTS

Vinous
94PTS

Robert Parker
93PTS

AVAILABLE FORMATS
750 ml

volio

@volioimports • volioimports.com