Elena Fucci

COUNTRY
Italy

REGION
Basilicata

APPELLATION
Aglianico del Vulture DOC

Titolo Amphora Aglianico del Vulture 2021

Made with Organic Grapes

VARIETALS
100% 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 (oldest on the volcano)

CLIMATE
The 2021 vintage saw a harsh snowy winter, a warm June, then typical Vulturino climate with regular rain, milder days, and wide temperature swings at night, amid ongoing pandemic challenges.

HARVEST PERIOD
Hand-harvested beginning on October 21st, one of the latest in Italy. Sadly, this harvest was the last one alongside Elena's grandfather Generoso who purchased the land in 1960.

VINIFICATION
Grapes are selected, destemmed, and fermented mostly whole in untreated terracotta amphorae from Impurenta (Florence) at controlled temperature, with 12–13 days of skin maceration, continuous delestage, soft 1-atm pressing, and malolactic fermentation in terracotta.

AGING
Aged for 18 months in amphora of 700 lt in untreated terracotta, followed by an additional 6 months in bottle.

ANALYTICAL DATA

ABV	TOTAL ACIDITY	NET DRY EXTRACT
14% Alc./Vol.	6.99 g/l, pH 3.40	0.28 g/l

TASTING & PAIRINGS
Appearance: Intense ruby with garnet reflections.
Nose: Complex and aromatic filled with aromas of spice, currant jam, and tobacco.
Palate: Grand, aromatic persistence, with strong structure, minerality, and personality.
Pairings: Game, grilled red meats, or mature cheeses.
Serving Temperature: 60°F

Robert Parker
94PTS

Vinous
94PTS

Wine Enthusiast
93PTS

James Suckling
92PTS

AVAILABLE FORMATS
750 ml

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