Gudarrà Aglianico del Vulture DOC 2015

WINE DESCRIPTION
The Bisceglia estate is situated on the lower slopes of the extinct volcano, Mount Vulture, in the historic district of Lavello. Gudarrà, in local dialect, means “to be enjoyed.” The name of the wine is a tribute to its concentrated flavors, which beg the drinker to enjoy another glass.

TASTING NOTES
Gudarrà is deep ruby-red in color with violet hues and enticing notes of red cherries, cassis, blackberries, and sweet spice. On the palate, balanced tannins and integrated alcohol make for an elegantly smooth wine that is truly “to be enjoyed.”

FOOD PAIRING
Pair this wine with roasted game, spicy tomato-based sauces, southern Italian pasta dishes, and slow-cooked beef stews.

VINEYARD & PRODUCTION INFO
- Production area/appellation: Aglianico del Vulture DOC
- Vineyard name: The Foragine and Cortiglie vineyards
- Vineyard size: 19 acres
- Soil composition: Calcareous, Volcanic, and Clay-Loam
- Training method: Spur-pruned Cordon
- Elevation: 1,150 feet
- Vines/acre: 2,266
- Yield/acre: 2.5 tons
- Exposure: Eastern / Southeastern
- Year vineyard planted: 1999
- Harvest time: October
- First vintage of this wine: 2001
- Bottles produced of this wine: 35,000

WINEMAKING & AGING
- Varietal composition: 100% Aglianico
- Fermentation container: Stainless steel tanks
- Length of alcoholic fermentation: 20 days
- Fermentation temperature: 73 °F
- Maceration technique: Extended Skin Contact
- Length of maceration: 18 days
- Malolactic fermentation: Yes
- Type of aging container: Barriques
- Size of aging container: 225 L
- Age of aging container: New
- Type of oak: French: Allier and Tronçais
- Length of aging before bottling: 12 months
- Length of bottle aging: 5 months

PRODUCER PROFILE
Estate owned by: Mario Bisceglia
Winemaker: Giovanni Riviezzo
Total acreage under vine: 100
Estate founded: 2001
Winery production: 400,000 Bottles
Region: Basilicata
Country: Italy

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