



### 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



## Terra di Vulcano Aglianico del Vulture DOC 2016

### WINE DESCRIPTION

Basilicata, at the southern extreme of Italy, is a land shrouded in the shadow of Mount Vulture. This ancient volcano dominates the landscape and characterizes the soil with the ash of past eruptions. Made from 100% Aglianico, this wine is refined in stainless steel to retain the freshness and character of this indigenous variety.

### TASTING NOTES

Intense ruby-garnet in color, pronounced aromas of blackberries and spices complement undertones of forest floor and hints of smoke. On the palate, the wine is harmonious and balanced with soft, round tannins.

### FOOD PAIRING

Pair this wine with pasta dishes with tomato sauce, pizza, gazpacho, and ash-ripened goat cheeses.

### VINEYARD & PRODUCTION INFO

Production area/appellation:	Aglianico del Vulture DOC
Vineyard name:	The Toppo di Viola vineyard
Vineyard size:	21 acres
Soil composition:	Calcareous, Volcanic, and Clay-Loam
Training method:	Spur-pruned Cordon
Elevation:	1,250 feet
Vines/acre:	2,250
Yield/acre:	3.6 tons
Exposure:	Eastern / Southeastern
Year vineyard planted:	2001
Harvest time:	October
First vintage of this wine:	2003
Bottles produced of this wine:	70,000

### WINEMAKING & AGING

Varietal composition:	100% Aglianico del Vulture
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	18 days
Fermentation temperature:	64-68 °F
Maceration technique:	Cold Soak Maceration
Length of maceration:	17 days
Malolactic fermentation:	Yes
Type of aging container:	Stainless steel tanks
Size of aging container:	67 HL
Length of aging before bottling:	12 months
Length of bottle aging:	4 months