

CARATO VENUSIO

AGLIANICO DEL VULTURE DENOMINAZIONE DI ORIGINE CONTROLLATA



IMBOTTIGLIATO ALL'ORIGINE DA
CANTINA DI VENOSA Scarl - VENOSA - ITALIA
PRODOTTO IN ITALIA

Carato Venusio

AGLIANICO DEL VULTURE
Denominazione di Origine Controllata

Grape variety:
Aglianico 100%.

Vine training:
Espalier

Planting density:
About 4.500 vines per Ha.

Vineyards ages:
Between 25 and 35 years old.

Yield: 35 to 50 hl/Ha.

Altitude:
Between 400 and 450 metres a.s.l.

- Production district:* The commune of Venosa , birthplace of the famous Latin poet Horace.
- Harvest period:* Late-harvest at the end of October, when the grapes are fully ripe.
- Grapes Picking method:* By hand early in the morning, into up to 12 kos. boxes, followed by immediate transportation to the Cellars.
- Wine-making:* Maceration on the skins in small stainless steel fermenters for about 10 days with manual pumping over and irrigation of the cap, at between 23° and 26° C.; fermentation to dryness and malolactic fermentation carried out in stainless steel containers.
- Maturation:* Partly in new 225 litres French oak barriques for c. 18-24 months. In bottles for at least 6 months.
- Keeping ability :* In most vintages “Carato Venusio” will improve for at least 10 years after the harvest.
- Tasting notes:* A wine of powerful structure, elegance and harmony.
Colour: zull garnet red.
Bouquet: intense berry fruits coupled with notes of coffee and chocolate.
Taste: full-bodied, tannic yet round with great presence.
- Alcohol:* 14% vol.
- Food matching:* An important red for pairing with roast and grilled meats, game and venison + mature cheese.
- Serving temperature:* Open 1 hour before serving at 18° to 20° C.



Cantina di Venosa S.c.a r.l.

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