

CARATO VENUSIO

AGLIANICO DEL VULTURE

DENOMINAZIONE DI ORIGINE CONTROLLATA

RISERVA



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

Carato Venusio RISERVA

AGLIANICO DEL VULTURE
Denominazione di Origine Controllata

Grape Variety:
Aglianico 100%.

*Vine Training and
Planting Density per ha:*
Espalier with about 6,000 plants.

Vineyards age:
40 years.

Vineyards Altitude:
450 – 450 meters a. s. l.

Yield per ha:
5 – 6 t.

- Production Area:* The Aglianico D.O.C. area, in the province of Potenza, including the territory of 15 communes, in particular Venosa, famed as the birthplace of Horace.
- Vintage period:* From 5th November, after a brief overripening of the grapes.
- Harvesting Method:* The grapes are picked by hand during the first hours of the day, put in 12-15 kilo boxes and immediately transported to the winery.
- Vinification:* Vinification in small fermenters and pellicular maceration at controlled temperatures from 23° to 26° C for about 15 days, finishing of the alcoholic and malolactic fermentation in stainless steel tanks.
- Refining:* In small 225 l French oak barriques for 18 months and in the bottle for at least 12 months.
- Organoleptic characteristics and technical comments:*
- Colour:* deep ruby red tending to garnet.
- Bouquet:* vinous with delicate characteristic and spicy underbrush marks.
- Palate:* dry, full and savoury, pleasantly tannic and velvety.
- Food pairing and serving temperature:* It is the classic wine created to age, suggested with grilled meats, main courses, game and seasoned cheeses.
Suggested to be uncorked two hours before drinking and to be served at 18°-20° C.



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

Via Appia – C.DA. Vignali - VENOSA (PZ)

Tel.+39 0972 36702 Fax +39 0972 35891

P.IVA 00102920766