



Gesualdo da Venosa

AGLIANICO DEL VULTURE
Denominazione di Origine Controllata



Grape variety: Aglianico 100%

Vine training: Espalier

Planting density: About 4,500 vines per Ha.

Ages of vineyards: 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 Latin poet Horace.

Harvest period: End of October.



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 in stainless steel rotary fermenters for 10-12 days at between 23° to 26° C.; alcoholic and malolactic fermentation completed in stainless steel containers.

Maturation: Half of the wine is matured in 225 litres French oak barrels for c. 9 months; before bottling, the portion stored in stainless steel is blended with the oak-matured wine; at least 4 months bottle age is given to the wine in the Cellars before release.

Keeping ability: Though be ready on release, "Il Madrigale" will undoubtedly improve for some years (if stored properly).

Tasting notes: A wine of immediate appeal, a very elegant modern interpretation of this ancient grape variety.
Colour: deep purple red.
Bouquet: rich black fruits and spice.
Taste: velvety above all, full structure with sumptuous flavours and soft tannins.

Alcohol: 13.5% vol.

Food matching: An ideal companion for an important tête-a-tête. Dishes prepared with care will be crowned by this intense and personal wine

Serving temperature: Open ahead of time and serve at 18° to 20° C.



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

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