



## Terre di Orazio

AGLIANICO DEL VULTURE  
Denominazione di Origine Controllata

*Grape variety:*  
Aglianico 100%.

*Vine training:*  
Espalier

*Planting density:*  
Approximately 4.000 vines per Ha.

*Vineyards ages:*  
Between 15 and 30 years old.

*Yield:* 40 to 50 hl/Ha.



<i>Altitude:</i>	Between 400 and 450 metres a.s.l.
<i>Production district:</i>	The commune of Venosa, birthplace of the Latin poet Horace.
<i>Harvest period:</i>	Middle to end of October.
<i>Grapes picking method:</i>	By hand early in the morning, into up to 12 kos. boxes, followed by immediate transportation to the Cellars.
<i>Wine-making:</i>	Maceration in small stainless steel containers for 8-10 days at between 23° and 28° C. ; alcoholic and malolactic fermentations completed in stainless steel tanks.
<i>Maturation:</i>	Partly in 500 litres French oak barriques and partly in 750 litres Slovenian oak casks for about 12-15 months.
<i>Keeping ability:</i>	“Terre di Orazio” will improve in bottles for at least 5 years after release.
<i>Tasting notes:</i>	A well structured, elegant, wood-aged Aglianico <i>Colour:</i> deep ruby tending towards garnet; <i>Bouquet:</i> hints of violets and cassis, supported by oaky notes; <i>Taste:</i> dry but smooth with food-friendly tannins.
<i>Alcohol:</i>	13% vol.
<i>Food matching:</i>	At its best with pasta dishes, white and red meats and mild cheeses.
<i>Serving temperature:</i>	Open ahead of time and serve at 18° to 20° C.



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

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