

Vigneti del Vulture,

`Piano del Cerro` Aglianico del Vulture 2010

Basilicata, Italy



PRODUCER

Valentino Sciotti (of Vesevo, Gran Sasso and other Fantini estates) took over this small co-operative in Basilicata in Acerenza in the heart of the Aglianico del Vulture zone in 2008. Consultant winemaker Alberto Antonini works with Danilo Gizzi, and together they manage to capture the character of the grapes and the zone superbly in the bottle.

VINEYARDS

The vineyards belonging to this estate are superb; low-trained and planted on the volcanic soils of the slopes of Mount Vulture at altitudes of up to 800 metres above sea level. The area is one of Italy's most remote and poorest. It is isolated and undeveloped and according to consultant winemaker Alberto Antonini, is like stepping back in time a few centuries.

VINTAGE

In 2010 the high level of rainfall and sudden changes of temperature led to a delay to the harvest of about 15 days. The abundant vegetation had forced growers to prune the vines to reduce yields. Otherwise, this would have increased the ripening time of the grapes and damaged the quality of the wines.

VINIFICATION

Grapes are gently crushed and destemmed. The best grapes are then left to ferment in casks made of fine french wood for five to six months. The wine was then aged in French oak barriques for 15 months, before bottle ageing for a further 12 months.

TASTING NOTES

Deep red in colour. Hints of blackberry and blackcurrants mix with spicy, balsamic notes on the nose. Great structure on the palate and a long, persistent finish.

Grape Varieties	100% Aglianico
Winemaker	Denis Verdecchia
Closure	Natural Cork
ABV	14%
Residual Sugar	8g/L
Acidity	6.3g/L
Wine pH	3.56
Notes	Vegetarian, Vegan