

`Pipoli` Aglianico del Vulture 2016

Acerenza, Basilicata, Italy



Grape Varieties	100% Aglianico
Winemaker	Manuel Barbone
Closure	Agglomerated Cork
ABV	13%
Residual Sugar	7g/L
Acidity	5.7g/L
Wine pH	3.65
Bottle Sizes	75cl
Notes	Vegetarian

PRODUCER

In 2008, Valentino Sciotti (of the Fantini group) took over this small Acerenza cooperative in the heart of the Aglianico del Vulture zone. Consultant winemaker Alberto Antonini works with the talented Danilo Gizzi to capture the character of the grapes and area in the finished Vigneti del Vulture wines. According to Alberto, arriving in this beautiful, isolated, uncontaminated region is like stepping back a few centuries in time. It is one of Italy's least explored areas, but it produces exciting wines. The low-trained vineyards are planted on the slopes of Mount Vulture, an extinct volcano, at elevations of up to 800 metres above sea level. Here, the volcanic soils are rich in clay and limestone, and many of the vines are over 80 years old. As a result, the wines made from these sites are distinctive, with marked minerality and vibrant acidity.

VINEYARDS

The estate vineyards are low trained and planted on volcanic soils on the slopes of Mount Vulture, at an altitude of up to 800 metres above sea level. According to the consultant winemaker Alberto Antonini, the area is isolated and uncontaminated, just like stepping back in time.

VINTAGE

The 2016 vintage started with a mild spring. Summer was benevolent, with clear skies and warming sunshine, and temperatures were never too hot. The resulting wines promise to be fresh and fragrant.

VINIFICATION

On arrival at the winery, the grapes were destemmed and gently crushed, then the must was fermented in temperature controlled stainless steel tanks at temperatures between 22-24°C. Frequent and gentle pumping over took place during fermentation and maceration, which lasted approximately 30 days. The wine was then aged in stainless steel tanks (60%) and in used oak barriques (40%) for 10 months, and then bottle aged for a further three months.

TASTING NOTES

This wine is garnet red in colour. The nose has layered, highly complex aromas with hints of violets and cocoa. Full bodied, the wine has a sweet red fruit character with delicate oak nuances and persistent fruit notes through to the finish.

AWARDS

The Wine Merchant Top 100 2018, Wine Merchant Top 100 Winner