



GRIFALCO

AGLIANICO DEL VULTURE
DENOMINAZIONE DI ORIGINE CONTROLLATA

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D.O.C. Aglianico del Vulture

Number of bottles: 20.000

Production area: Vulture, the vineyards are located in the municipality of Venosa, Maschito and Forenza

Grape: Aglianico 100% organic certificate

Age of the vineyards: 25-40 years

Altitude: 450-550 mt a.s.l.

Breeding system: the fruit head is about 70 cm from the ground with Guyot system leaving about 10/12 buds.

Density: 5,000 plants per hectare.

Harvest: manual selection of the grapes in the field, they are put into crates and brought to the cellar within a few hours, followed by secondary selection carried out by our Selectiv 'Process Winery of Volentieri-Pellenc, the linear destemming system that allows us to eliminate any residue green maintaining the best integrity of the berries and allowing us to use only the berries that reached the perfect phenolic maturity.

Vinification: soft destemming in steel tanks where fermentation takes place with controlled temperature never higher than 28 degrees, followed by a period of maceration on the skins for about 10 days. Then the wine is drawn off and leaving only the fine lees with which it starts aging in second-passage French barriques and tonneaux in which the malolactic fermentation takes place. Here they stay for the next 6 \ 12 months, at the end of this period the mass is prepared and placed in steel until bottling.

Aging in the bottle: at least 6 months

Alcohol: 13 % Vol

Potential life: at least 10 years, we believe that Aglianico del Vulture is one of the Italian wines with the greatest potentials of bottled life.

SERVICE

Ideal temperature: 15-18 ° C

Grifalco Società Agricola

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