



# BOCCA DI LUPO



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**APPELLATION** Aglianico Castel del Monte DOC (controlled appellation)

**GRAPES** 100% Aglianico cultivated organically

A selection from the vineyards of the Bocca di Lupo estate in Minervino Murge (province of BAT)

**VINTAGE 2014**

The early spring of 2014 was marked by frequent rainfall and above average temperatures, factors which led to an precocious bud break, approximately ten days earlier than the usual period in the zone.

The growing season continued with rain and cool temperatures which caused a slowing of growth and development and serious problems from the principal vine diseases, particularly downy mildew; it was, accordingly, essential to carry out a rigorous selection of the grapes in order to assure quality, integrity, healthiness, and ripeness in the crop.

The improved climatic conditions of the months of August and September allowed the ripening cycle to go forward in a regular fashion, bringing the harvest date back into line and allowing picking to begin during the first ten days of October.

**PRODUCTION** The crop was harvested at proper ripeness levels in order to fully bring out the structural potential of the grapes. After pressing, the fermentation took place in stainless steel tanks at temperatures held to 79-82° Fahrenheit (26-28° degrees centigrade). The period of skin contact, which lasted 15-18 days, was managed principally by punching down the cap of skins in the tank and rack and return techniques along with an occasional and brief use of pumping over of the cap in order to obtain a gradual and delicate extraction. After being run off its skins, the wine went into small barrels, mostly coopered from French oak, where it went through a complete malolactic fermentation and was given its necessary aging period. After bottling, the wine was given at least a year of bottle aging in order to further heighten its aromas and flavors.

**ALCOHOL** 14%vol.

**TASTING NOTES**

**Color** An intense garnet red.

**Aroma** The intense and elegant nose offers ripe red fruit along with well integrated spicy and balsamic notes along with chocolate and vanilla.

**Flavor** The wine is elegant and balanced on the palate with silky tannins which give a finish and aftertaste of great length and persistence.

**SERVING TEMPERATURE** 68° Fahrenheit (20°centigrade)

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