



# TRENTANGELI



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**APPELLATION** Rosso Castel del Monte DOC (controlled appellation).

**GRAPES** Aglianico, Cabernet, Syrah. Selected grapes from the vineyards of the Bocca di Lupo estate in Minervino Murge (province of BT).

**VINTAGE 2016**

The climate of the winter of 2016 led to an early start of vegetative activity in the vineyard, approximately fifteen days earlier than the preceding vintage. Cool weather in the months of April and May had as a consequence a significant reduction of the anticipation which had occurred during the bud break, and flowering took place in line with normal seasonal averages. The period from June to August was a warm one, interrupted by occasional periods of rainfall and cooler weather which assisted in a positive growth of vine vegetation and a gradual ripening of the grape bunches. Occasional rains in August and September accelerated the rhythm of the harvest period and determined a need for a severe selection of the grape on the vine in order to preserve the integrity and the perfect health of the harvested crop. The picking took place on the basis of ripeness levels considered to be ideal, beginning with the Syrah on September 6th, continuing with the Cabernet on September 20th, and terminating with the Aglianico between September 26th and October 4th.

**PRODUCTION** The grapes were picked at a high ripeness level in order to maximize their flavor and aroma potential. The fermentation, after pressing, took place in conical stainless steel fermentation tanks at temperatures between 79° and 83° Fahrenheit (26°-28° centigrade). The period of skin contact was managed with soft techniques in order to assure a soft and gradual extraction and lasted fifteen days. The wine, after being run off its skins, went directly into 60 gallon barrels coopered from both French and Hungarian oak. The wine was put through a complete malolactic fermentation in barrel and then aged in the barrels before bottling. A period of bottle aging to further refine aromas and flavors then followed.

**ALCOHOL** 14% vol.

**TASTING NOTES**

**Color** An intense ruby red.

**Aroma** Fruity and spicy on the nose, rich in floral hints, elegant and pleasurable in character.

**Flavor** The palate is full, balanced, and with tannins which are supple, long, and persistent.

**SERVING TEMPERATURE** 64-68° Fahrenheit (18°-20° centigrade)

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