



TRENTANGELI

Classification

Rosso Castel del Monte D.O.C. – Certified organic wine

Codice Organismo di Controllo IT BIO 007 - A91G Certificato di conformità in corso di validità

Vintage

2017

Grape variety

Aglianico, Cabernet Sauvignon, Syrah

Climate

Mild winter weather provided conditions that induced relatively early vine development during the month of March. Spring 2017 and the months of July and August were dominated by dry weather and higher than average temperatures that allowed the grapes to complete the ripening phase and ensured perfectly healthy clusters. Careful soil and canopy management helped the vines brilliantly overcome heat stress in the vineyards and enhanced the quality of the berries. Harvesting operations of Syrah for Trentangeli took place at the end of August, Cabernet Sauvignon mid-September while Aglianico was harvested during the first half of October.

Vinification and aging

The grapes were harvested slightly overripe to boost their phenolic potential. Grapes were pressed and the must was transferred to stainless steel truncated cone shaped tanks where fermentation occurred at a controlled temperature of 26-28 °C (79-82 °F). Maceration on the skins took place over a period of 15 days while performing punch-downs and delèstage for a balanced, gradual extraction of color and flavor. After racking, the wine was transferred directly into small French and Hungarian oak barrels where malolactic fermentation occurred and aging progressed.



Alcohol content

14.5% by volume

Historical data

The Bocca di Lupo estate is located at an altitude of 250 meters above sea level (820 feet) in the heart of the untamed Murgia area near Minervino Murge about 90 kilometers west of Bari. The calcareous and poor-quality soils in this area are excellent for producing the finest quality red wines and superb white wines. The estate covers an area of 130 hectares (321 acres) entirely planted with vineyards that are certified organic. The main grape varieties grown are: Chardonnay, Fiano, Aglianico, Nero di Troia, Cabernet Sauvignon and Moscato di Trani. Aglianico, one of the most noble grape varieties in Southern Italy, together with Cabernet Sauvignon form a new expression of this distinctive wine. The most recent vintages of Trentangeli, that was crafted for wine enthusiasts passionate about this grape variety and its fascinating complexity, have developed a unique identity that expresses its elegant and supple character.

Tasting notes



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Trentangeli is intensely ruby red in color. On the nose, it expresses fruity sensations of plums and cherries followed by sweet spices perfectly balanced with hints of candied oranges and mint. Its palate is rich, soft, full-bodied with lively persistent tannins.

