



BOCCA DI LUPO



APPELLATION Aglianico Castel del Monte DOC (controlled appellation)

GRAPES 100% Aglianico certified organic from the Bocca di Lupo estate in Minervino Murge (BAT)

CLIMATE 2015

After a rainy winter season, marked by several episodes of sharp drops in temperatures until the end of April, bud break was delayed by about ten days. Normal springtime weather reestablished the vine's vegetative cycle and guaranteed good vine growth. Climatic conditions were particularly hot from mid July and were interrupted only by sporadic light rainfall. Higher than average temperatures allowed for excellent berry ripening and the concentration of phenolic compounds that ensured perfectly healthy grapes. Aglianico grapes for Bocca di Lupo were hand harvested, selecting the very best berries during the first ten days of October.

PRODUCTION Once harvested, grapes were brought to the cellars, destemmed and laid on sorting tables to perform a further selection to make sure that only perfect berries reached fermentation vats. Alcoholic fermentation took place in temperature controlled stainless steel vats at 26° to 28° C (79° to 82° F). Maceration lasted for 15-18 days and specific techniques used during this time were punching down alternated with délestage (rack and return) and brief periods of pumping over in order to facilitate a gradual and delicate extraction of color and flavor. During this particular phase, we decided to remove most of the seeds so that they would not impart any astringent qualities to the wine. Once fermentation was complete, the wine was transferred into small oak barrels where malolactic fermentation and aging took place. The wine was bottled and aged for one year in the bottle.

ALCOHOL 14% by volume

TASTING NOTES

Color Deep ruby red color with reflections of magenta

Aroma Intense and elegant. Notes of ripe red fruit blend with spicy hints of vanilla and chocolate concluding with pleasing balsamic sensations.

Flavor rich, lingering persistence with vibrant tannins yet never invasive. Excellent aging potential.

SERVING TEMPERATURE 68° Fahrenheit (20° centigrade)
