



BOCCA DI LUPO



APPELLATION Aglianico Castel del Monte DOC (controlled appellation)

Codice Organismo di Controllo IT BIO 009 - CV29
Certificato di conformità in corso di validità

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

CLIMATE 2016

The mild winter of the year 2016 led to an early start to vegetative activity in the vineyard, some fifteen days in all, compared to the preceding vintage. The cool climate of April and May re-balanced this early vine growth, assuring a bud break in line with seasonal averages. June and July, on the whole, were warm months with occasional periods of cool weather and rainfall capable of favoring a positive growth of vegetation and an excellent ripening of the grape bunches. The months of August and September were characterized by some rain showers. As in every vintage, a careful selection of the grapes in the vineyard was carried out in order to preserve the integrity and perfect health of the berries. The picking for Bocca di Lupo took place approximately fifteen days earlier than average and it ended by the 4th of October

PRODUCTION The Aglianico crop was picked by hand and, upon arrival in the cellars, was destemmed and carefully selected in the fermenting area so that only perfect grape berries went into the stainless-steel tanks. The alcoholic fermentation took place in the temperature-controlled fermenting tanks at a temperature held to 79-82 °Fahrenheit (26-28 °Centigrade). The period of skin contact, some fifteen to eighteen days, was managed with punching down of the skins and, in addition, by rack and return techniques along with brief intervals of pumping over of the cap to assure a gradual and delicate extraction. It was decided to remove good part of the seeds during this fermentation period to lessen astringency. The wine, after fermentation, went into oak barrels where the malolactic fermentation and necessary aging took place. After bottling, Bocca di Lupo was aged for at least a year in bottle.

ALCOHOL 14,5% by volume

TASTING NOTES

Color a purplish red in color with magenta highlights

Aroma the nose is of great complexity with pleasurable sensations of ripe fruit and sweet spices. Balsamic aromas are also felt along with notes of plums, jam, pepper, and chocolate

Flavor the palate is enveloping, long, and persistent with vivid and vibrant tannins. The delicate balsamic sensations add excellent notes of freshness and complexity to the wine.

SERVING TEMPERATURE 68° Fahrenheit (20 °centigrade)

