



## Bocca di Lupo

### Classification

Aglianico Castel del Monte D.O.C. – Certified Organic wine

### Vintage

2017

### Grape variety

Aglianico

### Climate

Winter climate trends were marked by mild conditions prompting early vine development during the month of March. Spring 2017 and the months of July and August were defined by dry weather with above average temperatures allowing the grapes to achieve optimal ripeness with perfectly healthy clusters. Careful canopy and soil management in the vineyards helped the vines overcome summer heat stress brilliantly and elevated the quality potential of the grapes. Harvesting of Aglianico took place during the first 10 days of October. Only the finest clusters were hand harvested from Tenuta Bocca di Lupo's vineyards.

### Vinification and aging

Hand harvested grapes were brought to the cellar, destemmed and carefully selected from sorting tables to make sure that only perfect berries reached fermentation vats. Alcoholic fermentation took place in stainless steel vats at a controlled temperature of 26 to 28 °C (79 to 82 °F). Maceration on the skins lasted for 15 days with punch downs performed at regular intervals alternating between délestage (rack and return) and pump overs to facilitate a gradual and delicate extraction of color and flavor. During this particular phase, we decided to remove most of the pips so that they would not impart any astringent qualities to the wine. Once fermentation was complete, the wine was transferred into French oak barriques where malolactic fermentation and aging took place. Bocca di Lupo was bottled and aged for one year in the bottle.



### Alcohol content

14.5% by Vol.

### 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 rugged Murgia area near Minervino Murge about 90 kilometers west of Bari. All of the estate's vineyards are certified organic and are located on calcareous and poor-quality soils that are excellent for producing the finest quality red wines and superb white wines. The main grape varieties grown are: Chardonnay, Fiano, Aglianico, Nero di Troia, Cabernet Sauvignon and Moscato di Trani. Bocca di Lupo is the spark that lit





Tormaresca's enological dream. The desire to re-discover the noble and austere Aglianico grape variety by offering an alternative yet authentic interpretation has guided this project for the past fifteen years. Fully mature vines allow us to produce concentrated grapes perfect for producing wines with great aging potential.

#### **Tasting notes**

Bocca di Lupo is an intense purplish-red color. Intense and complex on the nose with notes of ripe fruit; morello cherries, blueberries and plums merge with sweet and spicy aromas of cocoa and pepper; its bouquet is completed by fresh balsamic sensations. On the palate it's rich and full bodied, with velvety lively tannins; a lengthy and persistent finish where balsamic notes perceived on the nose return.

