REGIO CANTINA

DONPÀ

Aglianico del Vulture

Grapes variety: Aglianico 100%
Alcohol: 14% Vol.
Appellation: DOC Aglianico del Vulture
Vines: 5.000 / ha



Aglianico del Vulture is the emblematic wine of Basilicata, crafted in the foothills surrounding the extinct Vulture volcano. The soils - a distinctive mix of volcanic ash, lapilli, and clay - play a decisive role in shaping the wine's identity, lending depth, power, and structure to this noble expression of Aglianico.

Winemaking: Harvest typically occurs between October and November, with meticulous selection of the clusters. Fermentation takes place in temperature-controlled stainless-steel vats for approximately 15 days. The wine then matures for 12 months in barrique, followed by an additional 6 months of refinement in bottle.

Tasting Notes: The color is a bright garnet red with notable chromatic intensity. On the nose, it opens with aromas of dark fruit macerated in alcohol, dried flowers, and spices recalling mace and chocolate, all lifted by a subtle balsamic undertone. The palate is broad and generous, displaying a full, enveloping structure with firm yet well-integrated tannins. The finish is long and aromatic, echoing notes of rhubarb jam and delicate bitter-root nuances.

Pairing: Excellent with red meats, braised dishes, game, and aged cheeses. Serve at 18 °C.

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