

CAPPELLACCIO 2018

Castel del Monte Aglianico Riserva D.O.C.

Aglianico is one of the oldest grape variety in the world, being introduced in Southern Italy by the Ancient Greeks about 3.000 years ago in what they called Enotria or Land of Wine. Today, its qualities are well recognized; for its elegance, ageing potential and complexity of its wines, it has been called "the Nebbiolo of Southern Italy".

The Cappellaccio Aglianico Riserva takes its name from the thin and hard calcareous crust that is found at around 50 cm under the limestone soils of the Castel del Monte doc area and that has to be broken in order to allow vines to be planted. Cappellaccio Aglianico Riserva is a wine that fully expresses the outstanding characteristics of Aglianico.



VARIETIES: 100% Aglianico

PRODUCTION AREA: The Murgia hills area northwest of Bari, in the Castel del Monte D.O.C. zone

VINEYARDS: Located at an altitude of 200 metres on deep tufaceous and calcareous soils, the vines are trained to the spurred cordon system at 4,800 vines per hectare. Average yield is 90-100 quintals per hectare.

WINE MAKING: Grapes are picked in mid-October. The grapes macerate for 12-14 days in stainless steel, with frequent pump-overs to maximize aroma and colour extraction and, at the same time, to soften tannins.

AGEING: The wine matures for 12 months 50% in French oak barriques of different ages and 50% in 50-hl Slavonian oak botti to gain a great balance without becoming oaky. The wine is not cold stabilised before bottling. A further year in glass allows its varietal characteristics to fully develop.

TASTING NOTES: Deep ruby colour; fruity, rich bouquet effectively displaying complex varietal characteristics and the spiciness of the wood in which it has been matured; judiciously tannic but not too aggressive, with good potential for extended development of its latent qualities

RECOMMENDED WITH: Pasta dishes with savoury sauces, full-flavoured roasts, small game, and cheeses. Serve at 18-20 °C.

CELLARING: If correctly stored, will age for 8-10 years in the bottle.

ANALYTICAL DATA: Alcohol: 13,50%; Total acidity: 6.37 g/l; pH: 3.44; Residual sugar: 1,63 g/l; Total SO₂: 90 mg/l