



LAGALA

MADDALENA RED

Grape variety: Aglianico

Classification: I.G.P. Basilicata

Production area: Monte Vulture area, Venosa (PZ), Basilicata

Year of production: 2020

Altitude of the vineyard: mt. 400 above sea level

Vineyard area of the company: about 10 hectares

Position of the vineyards: hills

Planting year: 2000

Training system: espalier

Pruning: simple Guyot

Plant density: N. 4,400 vines / Ha

Soil type: soil of volcanic origin, loose and dry, with a good structure, essentially tufaceous and with the typical color of pozzolanic soils, also endowed with a good presence of minerals.

Harvest period: first ten days of October.

Harvest: done by hand in crates.

Yield of grapes per hectare: 90 quintals / Ha

Vinification: crushing and destemming, followed by 8-10 days of maceration with the skins at a temperature of 23 ° / 25 ° C alcoholic and malolactic fermentation carried out in thermo-controlled stainless steel tanks.

Refinement and maturation: it is spent for a period of 6-8 months in new French oak tonneaux.

Bottling period: it is usually made to coincide with the cool spring season and is subsequently put on the market after at least three months of bottle aging.

Alcohol content: 13% Vol.

Aging potential: from 8 to a maximum of 10 years.

Period of maximum expression: after the second, third year after the harvest.

Recommended serving temperature: 16 ° - 18 ° C.

Recommended pairings: meats in general, appetizers, first courses and cheeses.

Organoleptic characteristics: intense ruby red color with shades tending to orange with the prolongation of the aging phase. Hints of berries, cherry and bitter almond: elegant and fresh on the palate, well structured and rightly tannic.

