



LAGALA

MASSARÒN

Grape variety: 100% Aglianico del Vulture

Classification: D.O.C. Basilicata Reserve

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

Year of production: 2017

Altitude of the vineyard: mt. 450 above sea level

Vineyard area of the company: about 10 hectares

Position of the vineyards: hills

Planting year: 1995

Training system: espalier

Pruning: simple Guyot

Plant density: N. 5,000 vines / Ha

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

Harvest period: second / third decade of October.

Harvest: done by hand in crates.

Yield of grapes per hectare: 50 quintals / Ha

Vinification: crushing and destemming, followed by 15-20 days of maceration with the skins at a temperature of 23 ° / 25 ° C .; alcoholic and malolactic fermentation carried out in French oak barrels for 2 years.

Refinement and maturation: it is spent for a period of 24 months in French oak barrels, then it is left to mature in stainless steel tanks until the pre-bottling phase.

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

Alcohol content: 15% Vol.

Aging potential: from 8 to a maximum of 12 years.

Period of maximum expression: after the sixth year after harvest.

Recommended serving temperature: 16 ° - 18 ° C.

Recommended pairings: grilled meats, roasts, game and aged cheeses.

Organoleptic characteristics: intense ruby red color with shades tending to orange with the prolongation of the aging phase. Hints of ripe fruit, bitter almond, berries, chocolate and vanilla: elegant on the palate, round and soft: well structured with the presence of noble and ripe tannins.

