



LAGALA

NERO DEGLI ORSINI

Grape variety: Aglianico del Vulture in purity

Classification: D.O.C. Basilicata

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

Year of production: 2017

Altitude of the vineyard: mt. 400 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. 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: last ten days of October.

Harvest: done by hand in crates.

Yield of grapes per hectare: 80 q.li / Ha

Vinification: crushing and destemming, followed by 10-15 days of maceration with the skins at a temperature of 25 ° C .; alcoholic and majolactic fermentation carried out in thermocontrolled stainless steel tanks.

Refinement and maturation: it is spent for a period of 8-10 months in new French oak barriques and tonneaux, 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: 13,5% Vol.

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

Period of maximum expression: after the third, fourth year after the 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 mature tannins.

