



# LAGALA

## AQUILA DEL VULTURE

**Grape variety:** Aglianico

**Classification:** D.O.C. Basilicata

**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. 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:** Second / third decade of October

**Harvest:** done by hand in crates.

**Yield of grapes per hectare:** 70 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 barriques for 10/12 months.

**Refinement and maturation:** It is spent for a period of 10-12 months in barriques, 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 put on the market after at least six months of bottle aging.

**Alcohol content:** 14,5 % 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 almonds, berries, chocolate and vanilla; elegant on the palate, round and soft: well structured with the presence of noble and ripe tannins

