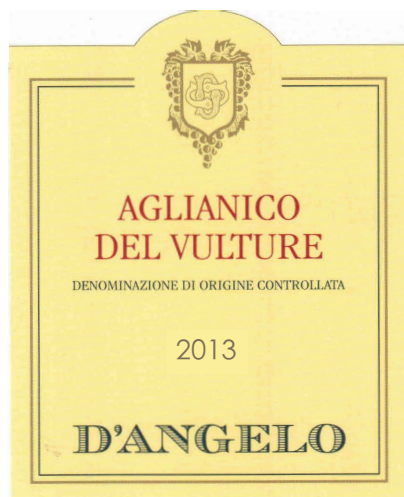




D'Angelo Aglianico del Vulture D.O.C. 2013



REGION	Basilicata/Aglianico del Vulture D.O.C.
GRAPES	100% Aglianico
SOIL	Volcanic
VITICULTURE	Sustainable farming. Guyot vine training. East, southeast exposure at 500 meters asl. Yield: 45hl/ha.
VINICULTURE	Manual harvest. Fermentation in stainless steel tanks; approximately 8 days of maceration. Aged in large format oak barrels for 20 months.
ALCOHOL	13.5%

"Nullam, Vare, sacra vite prius severis arborem"

Aglianico is one of Italy's oldest vines, is grown in the homeland of the Latin poet Horace, who recommended "not to plant any tree before planting the sacred vine" (Ode to Varus). The peculiar pedoclimatic conditions of this area (a soil of volcanic origin), the position of the vineyards (approx. 500 meters asl), the harsh winters and warm summers, with a considerable temperature range between day and night, are the reasons for the body, the complexity, the strength and the remarkable intensity of the scents of this wine.

Aglianico has been grown in southern Italy for centuries, particularly in the regions of Basilicata and Campania, where it was probably introduced by the Greeks during the founding of their colonies. There are numerous theories as to how the grape acquired its name, but it is believed to derive from Ellenico or Ellanico ("Hellenic" in English). The variety thrives in hilly terrain of volcanic origin, which is typically clayey, calcareous and of strong composition. The D.P.R. of February 18, 1972 awarded the variety the Denominazione di Origine Controllata, or D.O.C.: "Aglianico del Vulture".

On the southern flanks of **Mount Vulture**, legendary producer **D'Angelo** gives Aglianico its finest expression. The D'Angelo family has been a leader in quality and technical innovation for generations. Excellent sites and consummate skill in the cellar combine to produce benchmark expressions of variety and place. Today, siblings Rocco and Erminia D'Angelo run the operation, benefitting from the family's decades of experience making honest, elegant and unvarnished wines. The winery has 35 Ha of winery-owned vineyard, and produces 300,000 bottles annually. The company has 2 estates; the first one is used for the wine-making process and the second for the aging (barrels and barriques).
