



EMPSON & CO.
Experience Italy in a Wine glass



Piano del Cerro Aglianico del Vulture DOC

Grown in the Maschito, Irsina and Acerenza areas of the Basilicata region, just a few miles southeast of the extinct Vulture volcano. Colonized by the Greeks around 7th century B.C., the area is rich in ancient folklore and myth. Mostly hilly and mountainous, it is wedged between the two seas of the Mediterranean basin and is one of the country's least populated areas; the climate is mostly continental. Hand-harvested grapes from select vineyards are pre-fermented and macerated at controlled temperatures. The wine ages in stainless steel and barrique. Lovely structure and ripe tannins make for a young and appealing version of a noble wine.

Wine exported to: USA

Most recent awards

WINE ENTHUSIAST: 92

JAMES SUCKLING: 92

VINOUS: 93

LUCA MARONI: 98

WINE ADVOCATE: 90

WINE SPECTATOR: 90

ULTIMATE WINE CHALLENGE: 95



Winemaking and Aging

Grape Varieties:	100% Aglianico
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	10 days
Type of yeast:	Select
Fermentation temperature:	22-24 °C (71.6-75.2 °F)
Maceration technique:	Cap punching every 6 hours
Length of maceration:	25-30 days
Malolactic fermentation:	Yes
Aging containers:	Barrique
Container size:	225 L
Container age:	New
Bottling period:	November
Aging before bottling:	24 months
Aging in bottle:	Lengthy
Closure:	Natural cork

Vineyard

Vineyard location:	Venosa, Maschito, and Rapolla
Soil composition:	Volcanic soil, rich in clay, calcium, nitrogen and tuff
Vine training:	Spurred Cordon
Altitude:	500-600 meters (1,640-1,969 feet) above sea level
Yield:	4 tons per hectare
Exposure:	Southern, eastern
Years planted:	1950
Time of harvest:	Early November



Tasting Notes and Food Pairings

Tasting notes:	Intense crimson red in color, the nose shows pleasing notes of blackberry jam and blackcurrant integrated by spicy and balsamic nuances. Lovely structure and persistent, balsamic finish.
Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F).
Food pairings:	Pairs well with all meat dishes and aged cheese.

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