



# FRANCO

We collect the grapes by hand, and once in the cellar, the grapes are de-stemmed and then transferred to a concrete tank where spontaneous fermentation begins.

At the end of the maceration on the skins, the must is softly pressed and then returned to the concrete tank to complete the alcoholic fermentation.

When the alcoholic fermentation is completed, it is transferred to woods, in which it remains the time needed for the malolactic fermentation and refinement.

This time varies according to the characteristics of the vintage and grapes.

Proceeding with frequent and continuous tastings in order to decide when it is the right time to bottle it.

Then it rests again in the bottle before going on the market, among equally frequent tastings.

Wine Denomination **Vino Rosso**

Grapes **Aglianico 100%**

Vintage **2014**

Alcol **13,00%**

Sulphur treatment **on bottling**

Viticultural area **Vulture**

Vine age **25 yo**

Yields **60 qt/ht**

Vineyard aspect **east and north-east**

Soil **mixture of clay and silicium**

Vineyard management **in organic conversion**

Vine training **double guyot**

Harvested **from 30th October through 15th November**

**Manual** harvesting