



RUSSINÈ



We collect the grapes by hand, and once in the cellar, the whole-stemmed grapes are softly pressed. The must, without the skins, is transferred to a concrete tank for spontaneous fermentation. Without further maceration on the skins. Tasting tells us when is the right time for bottling.

Wine Denomination **Basilicata IGP Rosè**

Grapes **Aglianico 100%**

Vintage **2018**

Alcol **12,5%**

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 20th October through 30th October**

Manual harvesting