



**ARTETEKE
RESTLESS IN VULTURE**

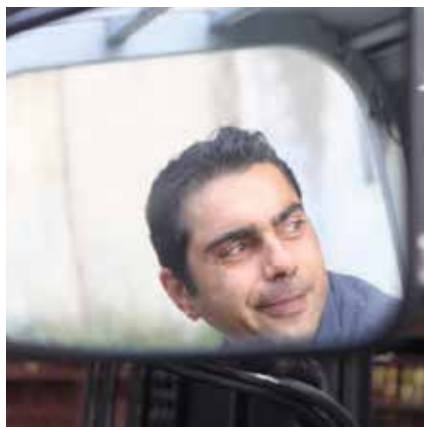
ARTETEKE

is an agricultural cooperative born as part of a training and job placement project for people coming **from areas of social fragility** within the community we live in.

For us, making wine is an agricultural gesture of care for our land and territory.

We believe it is impossible to take care of one's land and territory without also taking care of the people and the community who live there.

As far as we are able, we work to demonstrate to ourselves and to the people who work with us that together we can make good products to be proud of.



THE WINES

Our goal is to recover the ancient taste of the wine of this land, the **Mount Vulture**, aiming to produce wines that can be **elegant** and **contemporary**.

By intervening as little as possible, we want to make wines that are **a frank sip of the land and the grapes we work**.





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



IÀNGHÈ



We collect the Malvasia and Moscato grapes separately by hand, to preserve the varietal characteristics of the two vines.

In the cellar we softly press the whole-stemmed grapes and then the musts, without the skins, are placed in concrete tanks for spontaneous fermentation. Without further maceration on the skins. The fermentations of the two basic masses therefore take place separately until the end of the alcoholic fermentation.

We then proceed to the tasting and assembly of the Malvasia and Moscato, in different proportions depending on the vintage and the characteristics of the grapes, in a steel tank where the must close malolactic fermentation.

Tasting tells us when is the right time for bottling.

Wine Denomination **Basilicata IGP Bianco**

Grapes **Malvasia and Moscato**

Vintage **2019**

Alcol **12,5%**

Sulphur treatment **on bottling**

Viticultural area **Vulture**

Vine age **15 yo**

Yields **90 qt/ht**

Vineyard aspect **sud**

Soil **mixture of clay and silicium**

Vineyard management **in organic conversion**

Vine training **double guyot**

Harvested **from last week of August to second week of September**

Manual harvesting



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



RUSSE



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

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

It also carries out refinement in the concrete tank for a period of time determined by the vintage and the characteristics of the grapes.

Proceeding with frequent and continuous tastings, until it is decided that it is time to bottle it.

Then it rests again in the bottle before being released, between equally frequent tastings.

Wine Denomination **Aglianico del Vulture DOC**

Grapes **Aglianico 100%**

Vintage **2018**

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



ANCESTRALE ROSATO FRIZZANTE

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 for spontaneous fermentation in a concrete tank. Without further maceration on the skins.

Before the fermentation consumes all the sugars of the must, after having coarsely bag filtered, we bottle it, so that the yeasts finish their work inside the bottle by releasing the carbon dioxide that will make the wine naturally sparkling, according to the primitive method "ancestral" from which it takes its name.

Wine Denomination **Basilicata IGP Rosè Frizzante**

Grapes **Aglianico 100%**

Vintage **2018**

Alcol **12,50%**

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**

Soil **mixture of clay and silicium**

Vineyard management **in organic conversion**

Vine training **double guyot**

Harvested **from 10th October through 20th October**

Manual harvesting



LA BRAMEA DEL VULTURE

It is the symbol of our company. It is a prehistoric **butterfly** discovered in 1963 that survived on the slopes of our **volcano**. It is the only European Brahmaeidae who miraculously escaped extinction and has survived till our times for the particular habitat of **Vulture**.

It embodies the spirit of our project: a caterpillar that **does not resign itself** to its fate and decides that it wants to stop crawling and **start flying**.

Arteteke – Restless in Vulture



ARTETEKE

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