



# 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