

## RUSSINE



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

Arteteke Società Cooperativa Agricola Spa Via Meucci snc, 85025 Melfi (PZ) Cantina Via A. De Gasperi 84-86, 85022 Barile (PZ) tel. +39 0972 6416608 - fax +39 0972 6416733 artetekewines.it - info@artetekewines.it C.F./P.IVA 01977410768