



ALOVINI®

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“alvolo” Aglianico del Vulture D.O.C.

Grape variety:	<i>100% Aglianico.</i>
Vine training and planting density:	<i>Espalier with c. 4,500 vines per hectare.</i>
Ages of vines:	<i>Between 20 and 30 years old.</i>
Yield:	<i>35 – 50 hl/ha.</i>
Altitude:	<i>Between 400 and 550 metres above sea level.</i>

Production district:	<i>The area of the DOC, which comprises 15 communes in the northeastern corner of the province of Potenza particularly in the commune of Genzano di Lucania and Acerenza.</i>
Harvest period:	<i>Late-harvested at the end of October, when the grapes are fully ripe.</i>
Picking method:	<i>By hand in the early morning, into boxes holding no more than 12 kilos, followed by immediate transportation to the cellar.</i>
Vinification:	<i>Maceration on the skins in small fermenters for c. 10 days, with manual pumping-over + irrigation of the cap – at between 20 and 26 degrees C. Fermentation to dryness + malolactic fermentation carried out in stainless steel tanks.</i>
Maturation:	<i>In 225 litre French new oak barriques for c. 12 months. At least 12 months bottle age is given to the wine in the cellar.</i>
Keeping ability:	<i>In most vintages, “alvolo” will improve for at least 10 years after the harvest.</i>
Tasting notes:	<i>A wine of powerful structure, elegance and balance:</i> Colour <i>full garnet red.</i> Bouquet <i>intense berry fruits coupled with notes of coffee and chocolate.</i> Taste <i>full-bodied, tannic yet round with great presence.</i>
Alcohol:	<i>14% vol.</i>
Food matching and serving temperature:	<i>An important red for pairing with roast and grilled meats (mountain lamb in particular), game and mature cheese. Open 1 hour before serving – at 18 to 20 degrees C.</i>