



## ALOVINI®

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### “LE RALLE” Aglianico del Vulture D.O.C.

Grape variety:	<i>100% Aglianico.</i>
Vine training and planting density:	<i>Espalier with c. 4,000 vines per hectare.</i>
Ages of vines:	<i>Between 10 and 20 years old.</i>
Yield:	<i>45 – 60 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>Middle to end of October.</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 25 degrees C. Fermentation to dryness + malolactic fermentation carried out in stainless steel tanks.</i>
Maturation:	<i>Partly in French oak barriques for c. 12 months and partly in stainless steel. At least 4 months bottle aging before release.</i>
Keeping ability:	<i>“Le Ralle” will improve for at least 5/8 years after release.</i>
Tasting notes:	<i>A wine of powerful structure, elegance and modern:</i> Colour <i>Intense ruby red with light garnet nuances.</i> Bouquet <i>hints of violets and cassis, supported by oak notes.</i> Taste <i>dry but smooth with food-friendly tannins.</i>
Alcohol:	<i>13% vol.</i>
Food matching and serving temperature:	<i>A versatile wine to accompany Pasta dishes, white and red meats and cheese. Open 1 hour before drinking and serve at 18° to 20° Centigrade.</i>