

# **BACCHANAL WINE IMPORTS INC.**

**IMPORTERS OF FINE WINES**

**10 MIDLAND AVENUE**

**PORT CHESTER - NY 10573**

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**[www.bacchanalwines.com](http://www.bacchanalwines.com)**

## **Aglianico del Vulture D.O.C.**

*The Aglianico variety has been cultivated in the Vulture area of the province of Potenza from the most ancient times and its grapes provide wines that in the past enlivened the meals of dignitaries and kings.*

**In the Southern part of Italy, situated between Apulia, the Ionian Sea, Calabria and the Tyrrhenian Sea, lies the region of Basilicata. In the northern part of this region, in an area of gently rolling hills, somewhat cut off from the other hills of the Appennine chain, the mountainous Vulture range is located. This range, after which the area is named, is of volcanic origin. Vulture's woods are dense and the volcanic soil rich and fertile. Basilicata has been known for its wines since the 6th or 7th century B.C., when the Greeks planted what came to be known as Aglianico. However, the Aglianico is now so firmly entrenched on the slopes of the Vulture that it has earned native status, and is endearingly referred to as "the Barolo of the South". All this has contributed to a rich, historical and artistic heritage of this wine.**

**The Aglianico grape sprouts late, thereby avoiding frosts, and matures well in this ideal ground of volcanic origin. It cannot however, survive in very high temperatures or for long periods of time without water, which is what makes this climate ideal for this type of grape. Aglianico can be matured in stainless steel vats for a fresh and fruity wine or it is matured in oak barrels for a more robust wine. Both ways enhance all of its natural characteristics. It is then bottled and stored in underground caves which guarantees ideal conditions of temperature and humidity.**

**This produces a more robust wine with a higher alcohol content.**

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**CANTINE SASSO**

**AGLIANICO DEL VULTURE DOC**

**SASSO**



**PRODUCTION AREA:**

Barile and Rionero in Vulture - Basilicata

**GRAPE VARIETIES:**

100% Aglianico del Vulture

**MINIMUM ALCOHOLIC DEGREE:**

13%

**VINIFICATION AND FINISHING:**

Traditional red vinification with temperature control (26°-28°C/79°-82°F). Grapes go through a long maceration of the grapes for 15-20 days in stainless steel vats. Minimum bottle aging is between 3 to 6 month.

**COLOUR:**

Ruby red.

**AROMA:**

Fresh and intense, recalling wild berries and mint.

**TASTE:**

Dry, sapid, fresh, harmonic, just tannic, tending to velvety with aging.

**RECOMMENDED WITH:**

Great wine for roasted and grilled meats. Roasted chicken and excellent with mature hard cheeses.

**AGEING POTENTIAL:** 5-7 years

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**CANTINE SASSO**

**AGLIANICO DEL VULTURE DOC**

**MINORCO**



**PRODUCTION AREA:**

Barile and Rionero in Vulture - Basilicata

**GRAPE VARIETIES:**

100% Aglianico del Vulture

**MINIMUM ALCOHOLIC DEGREE:**

13,5%

**VINIFICATION AND FINISHING:**

Traditional red vinification with temperature control (26°-28°C/79°-82°F). Grapes go through a long maceration of the grapes for 15-20 days in stainless steel vats. Following the malolactic fermentation the wine is aged in oak for 12 months and then bottled.

Minimum bottle aging is between 3 to 6 month.

**COLOUR:**

Intense ruby red.

**AROMA:**

Complex aromas of wild berries - recalling plum, blackberry and cherry

Full and round, complex in both structure and body.

**TASTE:**

Dry and harmonic, lightly tannic, full and round, persistent on the palate.

**RECOMMENDED WITH:**

Ideal with cheeses and main courses of prime meat cuts

**AGEING POTENTIAL:** 7-8 years