PIANO DEL CERRO
Aglianico del Vulture DOC

The company Vigne del Vulture born from the passion for the wine Lucani 6 boys share a common goal: “To produce high quality wines.”

Grown into one of the most dynamic areas of the region, rich in traditions and capable of producing excellence to the nature of its land and the capacity of his men, they decided to embark on the production of wine Aglianico DOC guided by the skilful hand of an ‘alchemist renowned as Umberto Trombelli.’

ORIGIN
Basilicata

GRAPES
Aglianico

VINIFICATION
Double selection of grapes, in order to remove any traces of vegetable residuals on the bunch. Soft stalk-stripping and destemming. Then vinification in small wood vats, with maceration for 25-30 days and manual pump-overs every 6 hours. Refining: 24 month in new barriques, where malolactic fermentation occurs.

COLOUR
An intense red wine of class and distinction.

FRAGRANCE
Notes on the nose of blackberry jam and black currant combined with hints of spice and balsamic.

TASTE
The structure of this wine is large and persistent with a warm and strong character and a final presence of balsamic.

RECOMMEND WITH
It goes well with all the dishes of meat and cheese that can be enjoyed with pleasure and as a meditation wine.

SERVING TEMP
16° - 18°C

ACCOLADES
2019 Concours International de Lyon - Gold Medal (2016 vintage)
2019 Sakura Japan Women’s Wine Awards - Gold Medal (2015 vintage)
2019 Mundus Vini - Gold Medal (2016 vintage)
2019 Korea Wine Challenge - Gold Medal
2018 Sydney International Wine Competition - Blue-Gold Award (2015 vintage)
2018 Berliner Wine Trophy - Gran Gold (2015 vintage)
2018 Concours International de Lyon - Gold Medal (2015 vintage)
2018 Korea Wine Challenge - Gold Medal (2016 vintage)
2017 Selections Mondiales Des Vins Canada (2013 vintage)
2017 Wine Spectator - 90 Points (2013 vintage)
2016 AWC Vienna GOLD Medal
Plus more...

ATOI CODE
LQVUL02