



DAMASCHITO

Aglianico del Vulture Superiore D.O.C.G.

Production area: Vulture, the vineyards are located in the municipality of Maschito Grape:
Aglianico 100% organic certificate
Age of the vineyards: 60/70 years

Altitude: 580 mt a.s.l.

Breeding system: the fruit head is about 50 cm from the ground with Guyot system leaving about 10/12 buds.
Density: 8.000 plants per hectare.

Harvest: manual selection of the best grapes in the field, they are put into crates and brought to the cellar within a few hours, followed by secondary selection carried out by our Selectiv 'Process Winery of Volentieri-Pellenc, the linear destemming system that allows us to eliminate any residue green maintaining the best integrity of the berries and allowing us to use only the berries that reached the perfect phenolic maturity.

Vinification: soft destemming in a 5.500 litres vat barrel of Slavonian oak where fermentation takes place with a temperature that never exceeds 28 degrees, followed by a period of maceration on the skins that reaches and pass the 60 days in which the malolactic fermentation takes place. It ages in Slavonian oak for the next 12/18 months.

Aging in the bottle: at least 12 months.

