



# BOCCA DI LUPO



**CATEGORY** Aglianico Castel del Monte D.O.C.  
(Controlled Designation of Origin)

**GRAPES** 100% Aglianico cultivated in organic vineyards  
Selected from the vineyards of the Bocca di Lupo estate in Minervino Murge  
(Puglia, province of Barletta-Andria-Trani)

## VINTAGE 2016

The 2011 growing season in the Castel del Monte area, where the Bocca di Lupo vineyards are located, had two distinct phases: the first, from March to July, was characterized by rather cool weather with frequent rainfall, phenomenon which caused some delay in plant and grape growth and development, while the second, beginning in early August, hot and dry and lasting all the way through the harvest itself, assisted in a full and complete recovery of the previous delay and an excellent ripening of the crop.

The picking of the Aglianico grapes in the proprietary vineyards of the estate began on October with high level results in terms of grape quality.

The 2016 vintage will surely be considered one of the finest of all for the qualitative excellent of the wines produced.

**PRODUCTION** The grapes were picked at proper levels of ripeness in order to fully bring out all of their aromatic and structural potential. After pressing, the fermentation took place in stainless steel tanks at temperatures held to a maximum of 77-81° Fahrenheit (25°-27° centigrade). The period of fermentation and skin contact was carried out with both pumping over, punching down, and rack and return techniques in order to insure a gradual and delicate extraction and lasted 15-18 days. After being run off its skins, the wine went directly into 60 gallon barrels coopered principally from French oak, where it went through a complete malolactic fermentation and aged for an overall period of 15 months before being bottled. A further 24 month period of bottle aging preceded commercial release.

**ALCOHOL** 14,5% vol.

## TASTING NOTES

**Color** Deep ruby red.

**Aroma** A ample, intense, and complex and marked by series of notes of red berry fruit, sweet spices, tobacco, and chocolate, a bouquet completed by pleasurable balsamic sensations on the finish

**Flavour** A full, large-structure wine with firm but balanced tannins, elegant and harmonious and with a very long and lasting finish and aftertaste.

**SERVING TEMPERATURE** 68° F (20 °C)