

Vigne del Vulture

Tredici

Winemaking

Vinification results in destemming of grapes, temperaturecontrolled fermentation and racking.

Aged for 13 months in barrels after the malolactic fermentation in stainless steel.

Refining in bottle for 6 months.

Intense ruby red color.

Scent of a particularly intense ripe fruit and spices.

Full-bodied and warm flavour.

Years: 2009

Bottles: 6500

Grapevine: Aglianico del Vulture 100%

Alcoholic content: 13,00 % Vol

