



**RE MANFREDI**  
CANTINE TERRE DEGLI SVEVI



# RE MANFREDI

## AGLIANICO DEL VULTURE DOC

### 2019

**2019 Harvest:** a year to relish when the phytosanitary condition of the grapes was a particularly good one. A cool spring gave way to what was a far from dry summer with average temperatures for the season. This meant healthy grapes right up until the harvest towards the end of October. Significant temperature swings during the last few weeks of ripening then helped to produce grapes of the highest quality in every respect. A great vintage.

#### VARIETIES

Aglianico del Vulture.

#### PRODUCTION ZONE

30 hectares of 20-year-old vines, trained as Guyot and spurred cordon at 80 cm from the ground with a planting density of 4,600 vines per hectare, with lower yields than the requirements envisaged by the production regulation.

#### ALTITUDE AND ASPECT

400 metres above sea level.

#### TYPE OF SOIL

Mainly of volcanic origin.

#### TRAINING SYSTEM

Guyot and cordon.

#### HARVEST

Between the end of October and the start of November.

#### WINEMAKING METHOD

Cold pre-fermentation maceration for 10 days, followed by alcoholic fermentation for about 15 days at a temperature of 18-23 °C.

#### AGEING

After malolactic fermentation, 40% of the mass is barrique-aged for 12 months, while the remaining 60% is barrel-aged. Finally all the wine has a further 6 months in barrels to complete the ageing process.

#### SENSORY PROFILE

Vibrant, inky ruby red with a generous, complex nose, sour cherry and aromatic herb notes to the fore, and hints of vanilla and pepper. The flavour is powerful and commanding with elegant spice and confectioner's cream in the finish. A full-flavoured, mineral wine, traits that make it astonishingly well-balanced.

#### ABV

15 %.

#### RECOMMENDED CELLARING

Lay down for 6 years in a cool, dark cellar.

#### FOOD PAIRING

Strascinati pasta with pezzente salami and king oyster mushroom, gnumaridd rolls of lamb offal, stewed or barbecued.

**ALLERGENS:** Contains sulphites.



375 ml



750 ml



1,500 ml  
Magnum