



RE MANFREDI
DA TERRE VULCANICHE



SERPARA

AGLIANICO DEL VULTURE SUPERIORE DOCG 2017

2017, One of the best vintages of the last twenty years. The mild spring, followed by a very hot summer, created the ideal conditions to achieve a perfectly balanced, extremely high quality product.

VARIETIES

Aglianico del Vulture.

PRODUCTION DISTRICT

6 hectares under vine in the municipality of Maschito, an area considered one of the best in Vulture.

ALTITUDE AND ASPECT

600 metres above sea level.

TYPE OF SOIL

Soils of volcanic origin.

TRAINING SYSTEM

Guyot.

HARVEST

The harvest, done by hand, began in the last week of October.

WINEMAKING METHOD

The grapes are vinified with pre-fermentation maceration at 5°C for 10 days followed by fermentation using natural yeasts for 10-15 days at a maximum temperature of 26°C. Contact with the skins is extended for a further 7-10 days in post-fermentation maceration.

AGEING

Most of the wine undergoes malolactic fermentation in selected barriques, in which, once this process is complete, it remains in order to refine for approximately 14-18 months. After this period, the wine is transferred into oak barrels. Lastly, the refinement step ends with a further year of rest in the bottle.

SENSORY PROFILE

Bright, intense, ruby red colour. The nose, broad and complex, has balsamic and spicy aromas. Serpara will impress with its strong personality and a surprising balance between its various facets. The tannins, while persistent, are fine and elegant.

ABV

15,00 %.

RECOMMENDED CELLARING

20 years in bottle, laid down in a dark cellar.

FOOD PAIRINGS

Excellent when paired with first courses featuring meat sauce, oven baked Dolomiti Lucane lamb, cheese matured in the Lucana tradition such as Caciocavallo Podolico, Pecorino and Canestrato di Moliterno. And for those willing to dare, we suggest trying it with a dark chocolate cake.

ALLERGENS: Contains sulphites.

