



**CANTINA DI VENOSA**

*Wines with hints of music and poetry*

# Carato Venusio

AGLIANICO DEL VULTURE SUPERIORE DOCG



ALCOHOL	14%
GRAPE VARIETY	100% Aglianico
VINEYARD TRAINING AND DENSITY PER HA	About 5,000 plants
PRODUCTION AREA	In the province of Potenza, including the territory of 15 communes, in particular Venosa, famed as the birthplace of Horace
AGE OF VINES	40 years
PRODUCTION PER HA	5 - 6 tons
VINEYARD ALTITUDE	450 meters a. s. l.
HARVEST PERIOD	From 5th November, after a brief overripening of the grapes
HARVEST METHOD	Picked by hand during the first hours of the day, put in 12-15 kilo boxes and immediately transported to the winery
VINIFICATION	In small fermenters and pellicular maceration at controlled temperatures from 23 - 26 ° C for about 12 days; finishing of the alcoholic and malolactic fermentation in stainless steel tanks
AGING	Small 225 l French oak barriques for 18 months and in the bottle for at least 12 months
<b>TASTING NOTES</b>	
VISUAL	Deep ruby red tending to garnet
BOUQUET	Vinous with delicate characteristic and spicy underbrush marks
TASTE	Dry, full and savoury, pleasantly tannic, velvety
FOOD PAIRINGS	Grilled meats, main courses, game, aged cheeses
SERVING TEMPERATURE	About 18° - 20° C

**GRAPEJUICE GROUP**

WINE IMPORTER

[www.grapejuicergroup.com](http://www.grapejuicergroup.com)

