

VIGNETI DEL VULTURE



Wednesday, July 30, 2025

VIGNETI DEL VULTURE

Vulture is part of a large area that extends to the north of the Basilicata region, dominated by the austere profile of the Monte Vulture, a non active volcano.

For centuries the volcanoes were experienced as a source of destruction and death, today farmers are compensated for the damage caused by the eruptions of the past centuries by being able to grow vines on land lava from the incomparable wealth of minerals, which provides the grapes complexity exclusive.

To get the best, however, is not just a great area, but it is important to have the grapes that fit best to these lands.

Our vines have struggled for centuries to tame this land to your needs today, and varieties such as Aglianico and Greco have been shown to be able to adapt to these beautifully unspoilt areas.

VIGNETI DEL VULTURE

BASILICATA ITALY

ESTATE



PRODUCTION AREA = Town of Venosa.

VINIFICATION = The soft wine – pressing and short vinification allow to obtain intense and typical perfumes. The must maintains these excellent aromatic characteristics in the bottle, due to the small number of filtrations. Short fermentation, until development of 9.5% of alcohol.

IDEA OF THE WINE = Wine made for young drinkers, with enough experience, that are seeking good value for money.

COLOUR = Brilliant golden yellow.

PERFUME = Pear, peach, mango, and just enough of that kinky, exotic touch of the Muscat grape to be compelling.

TASTE = Harmonious, sweet, full, fresh, intense and persistent, typical of freshly picked grapes. Light effervescent.

RECOMMENDED WITH = Easy wine to drink, to even guzzle. It is as comfortable on its own as it is with fruit, poached fish, or an elegant dessert.

SERVING TEMPERATURE = 8 – 10 degrees C.

GRAPE: 100% MOSCATO BIANCO

2023

Sensuale Moscato Basilicata

IGP

10.5% Alc

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PRODUCTION AREA = Grapes selected from the best clones and from the oldest vineyards in the Municipality of Acerenza, at 600m above sea level.

VINIFICATION = Double selection of grapes, in order to remove and traces of vegetable residuals on the bunch. Soft stalk – stripping and destemming. Then vinification in small wood vats, with maceration for 25 – 30 days and manual pump – overs every 6 hours. Refining – 24 months in new barriques, where malolactic fermentation occurs.

IDEA OF THE WINE = Made for experienced drinkers, that are seeking exclusive wine.

COLOUR = Deep red.

BOUQUET = Hints of blackberry and blackcurrants mixed with spicy balsamic notes.

FLAVOUR = Great structure, long balsamic finish, persisting aftertaste.

RECOMMENDED WITH = All dishes made with meat. Seasoned cheeses. Easily drinkable at any time of the day.

SERVING TEMPERATURE = 18 – 20 degrees C.

GRAPE: 100% AGLIANICO DEL VULTURE

91 Points Vinoway Wine Selection 2023

Gold Medal Mundus Vini 2022

Gold Medal Frankfurt International Trophy 2021

Gold Medal Berliner Wine Trophy 2021

2019 Piano Del Cerro Aglianico del Vulture DOC 14.0% Alc