

AGLIA NICO

DEL VULTURE

Aglianico del Vulture



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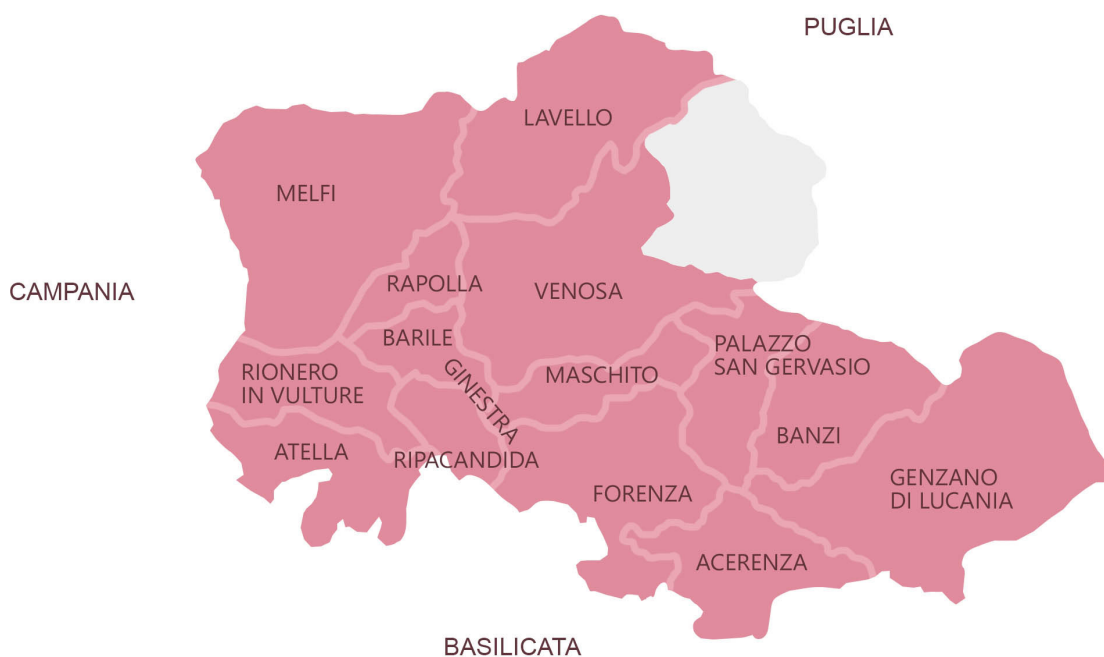
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Aglianico del Vulture is an ancient red vine originating in Greece. In fact, it owes its name to the word Elleanico (Hellenic, which comes from Greece) and to the Mount Vulture, the extinct volcano overlooking the whole territory of the province of Potenza, in Basilicata. This variety prefers volcanic soils in the middle and high hills. Besides, it fears both the great heat and the autumn frosts: the first one is tempered by the altitude of the vineyards, the second one are rare in its area of cultivation, fortunately.

The diffusion of this vine in vast areas of southern Italy has endowed it with great adaptability to the cultivation zone, and made it develop at least two distinct varieties: Aglianico properly so-called, mainly grown in Taurasi, Campania, and Aglianico del Vulture, from Basilicata. More recently, extensive investigations carried out through DNA analysis allowed to establish that Aglianico and Aglianico del Vulture are actually

two biotypes of the same variety, having the same genetic identity. Aglianico del Vulture's grapes are small, with blue-black coloured berries from which full-bodied masses are obtained. But they are also rich in acidity and tannins, which generally need long aging before bottling. The result are wines of intense ruby red colour with garnet nuances. To the nose they usually recall ripe red fruit or jam, and spicy notes as well as balsamic touches are never lacking. To the mouthfeel these wines are deep, sapid, of strong character and suitable for aging, for sure.

Aglianico del Vulture, whose denomination is divided into DOC and DOCG Superiore, was born in the north-eastern territories of Basilicata, amongst the municipalities of Rionero in Vulture, Barile, Rapolla, Ripacandida, Ginestra, Maschito, Forenza, Acerenza, Melfi, Atella, Venosa, Lavello, Palazzo San Gervasio, Banzi, Genzano di Lucania.



The vine area of Basilicata covers a total of 4.000 hectares approximately, of which 47% on mountains, 45% on the hills and 8% in the plains. The territory of these municipalities has the ideal characteristics required by the current Specification for the production of Aglianico, concerning cultivation, production and bottling. Today the wine producing companies are 254, for a total of about 20.000 hectolitres between DOC and DOCG wines.

The producing area extends for about 45.000 hectares and 1326 meters above sea level in the territory of Mount Vulture. Nowadays, in the crater area, we find the two lakes of Monticchio, while all around hills of clayey origin between 500-800 meters above sea level lie, surrounded by lush vegetation. Aglianico del Vulture vine has found in this area the perfect characteristics. The igneous rocks of volcanic origin, together with the cool temperate climate and the isolated position, makes this soil particularly fertile and suitable for the cultivation of vineyards, in an enclosed and protected environment. The wine we finally find in the glass is the expression of all these unique pedoclimatic conditions.

Source: ALSIA - Agenzia Lucana di Sviluppo e di Innovazione in Agricoltura

Aglianico del Vulture

GARDINI NOTES WINE RANKING

The targets are three: short (5-8 years), medium (10-15 years) and long (more than 15 years), which denote the aging potential of the wine.



SHORT (5-8 years)



MEDIUM (10-15 years)



LONG (more than 15 years)

96



Aglianico del Vulture DOC Le Drude 2014

AZIENDA AGRICOLA MICHELE LALUCE

The magnificent craftsmanship of the winery of Michele and his daughter Maddalena in this wine-symbol of the potential of Aglianico in its chosen territory, namely Vulture. Intense from the nose, a compendium of blackberry jam, notes of eucalyptus and white pepper. Palate of density and tension, with iodized-brackish tannins and balsamic-fruity return.



95



Aglianico del Vulture DOC Sceg 2019

ELENA FUCCI

One of the most important producers of the territory of Vulture, an organic, well-structured project that made up this wine, which has the Albanian name of pomegranate, symbol of luck and hope. Nose of black cherry, with balsamic notes, then thyme and white pepper. Dense palate, with salty tannins and finish with fruity return and sweet spices.



95



Aglianico del Vulture Superiore DOCG Don Anselmo 2016

PATERNOSTER

A family that has been dealing with wines for 100 years, a territory with a unique vocation. A certified organic project that produces this majestic Aglianico, wool and velvet together, a bouquet of wild strawberries, red currant and nutmeg, on the palate great intensity: crisp, taut, enhanced with a very long persistence.



95



Aglianico del Vulture Superiore DOCG Il Nibbio Grigio 2014

CANTINE STRAPELLUM

Interesting winery from Rionero that recalls, in its name, the old name of the city cradle of Aglianico. Production almost equally divided between bubble wines and Aglianico, of which this is worthy representative. The nose has hints of durone in jam, then balsamic hints, eucalyptus, and black pepper grains. Palate with savory tannins, closing of persistence with balsamic return.



94+



Aglianico del Vulture Superiore DOCG La Firma 2015

CANTINE DEL NOTAIO

A revolutionary winery not only for the history of Aglianico but for all the viticulture of southern Italy, with an approach aimed entirely at absolute quality. Rionero area in Vulture, an Aglianico at its best expression. Nose of wild berry jam, with hints of carob and hints of undergrowth. The mouthfeel is taut, with salty-sapid tannins and a finish of excellent persistence.



93



Aglianico del Vulture DOC Donato D'Angelo 2017

AZIENDA AGRICOLA DONATO D'ANGELO

The realization of Donato D'Angelo's ambitions in this wine of great concentration, coming from vineyards in the Ripacandida and Maschito area, province of Potenza. Nose with notes of wild plum and licorice, then touches of incense and cinnamon. The sip is juicy with brackish tannins and a fruity-sweet spices aftertaste.



93



Aglianico del Vulture Superiore DOCG Riserva 2016

CASA VINICOLA ARMANDO MARTINO

Rionero in Vulture, a winery dating back to the 40s of the last century, always characterized by a varietal work of fine cleaning. This is proved by this Riserva, with its remarkable extract and fine gustatory tension. On the nose notes of wild berries in jam, then nuances of carob, cinnamon and undergrowth. Palate with salty tannins, ending with fruity-spicy return.



92



Aglianico del Vulture Superiore DOCG Vetusto 2016

CANTINA DI BARILE

The glorious Vetusto of the Cantina di Producers from Barile, born from plants cultivated in the traditional "Latin" way, with sapling plants. Nose of cherries in spirit, with hints of rhubarb and cloves. The sip has savory tannins, a nice crispness and a return of fruity notes and sweet spices.



92



Aglianico del Vulture DOC Nocte 2017

TERRA DEI RE

The award-winning Aglianico Nocte, from refined late night and late harvest (in the first ten days of November) of vineyards in the Barile area, sub-zone Piano del Carro, a concentrate of varietal expression. Bouquet of blueberry jam, notes of rosehip and turmeric, balsamic finish. The mouthfeel is taut, with savory tannins. Pleasant persistence.



91+



Aglianico del Vulture DOC Toppo di Viola 2017

VITIS IN VULTURE

A beautiful cooperative project that brings together 50 members for a total of 250 hectares cultivated, here in one of the leading products, from vineyards in the municipality of Venosa. Nose with notes of black currant, licorice and nutmeg hints. Mouth with iodized-brackish tannins, finish with fruity-spicy return.



91+



Aglianico del Vulture DOC Quarta Generazione

SOCIETÀ AGRICOLA QUARTA GENERAZIONE

GIOVANNA PATERNOSTER 2018

A consistent Aglianico, characterized by nice compactness and taste, from vineyards in Macarico, province of Potenza. Multifaceted nose, hints of sour cherries in spirit and cloves, finish with notes of wild violets. Palate with brackish tannins, nice persistence. It closes with a return of fruit and sweet spices.



91



Aglianico del Vulture Superiore DOCG Serpara 2016

CANTINE RE MANFREDI

A young reality from Venosa that has already demonstrated, to the sound of successful bottles, its makings. This, from a cru of the same name, is Aglianico's interpretation of tension and juiciness. The mouthfeel has notes of cherries in alcohol, hints of laurel and white pepper. Palate of density and tension, with iodized-brackish tannins, finish with fruity return.



91



Aglianico del Vulture Superiore DOCG Riserva Carato Venusio 2013

CANTINA DI VENOSA

Venosa area, a hugely structured Aglianico, characterized by slight overripening in plant. The nose shows notes of black currant, laurel, then licorice hints and a finish on the shades of incense. The mouthfeel has brackish-sapid tannins and a fruity-officinal aftertaste.



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APRIL 2022

AGLIANICO DEL VULTURE
WINE RANKING BY
LUCA GARDINI

TASTING PERIOD
MARCH 2022

