



PRODUCER PROFILE

Estate owned by: Mario Bisceglia
Winemaker: Giovanni Riviezzo
Total acreage under vine: 100
Estate founded: 2001
Winery production: 400,000 Bottles
Region: Basilicata
Country: Italy

Gudarrà Aglianico del Vulture DOC 2012

WINE DESCRIPTION

The Bisceglia estate is situated on the lower slopes of the extinct volcano, Mount Vulture, in the historic district of Lavello. Gudarrà, in local dialect, means "to be enjoyed." The name of the wine is a tribute to its concentrated flavors, which beg the drinker to enjoy another glass.

TASTING NOTES

Gudarrà is deep ruby-red in color with violet hues and enticing notes of red cherries, cassis, blackberries, and sweet spice. On the palate, balanced tannins and integrated alcohol make for an elegantly smooth wine that is truly "to be enjoyed."

FOOD PAIRING

Pair this wine with roasted game, spicy tomato-based sauces, southern Italian pasta dishes, and slow-cooked beef stews.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Aglianico del Vulture DOC
Vineyard name:	The Foragine and Cortiglie vineyards
Vineyard size:	19 acres
Soil composition:	Calcareous, Volcanic, and Clay-Loam
Training method:	Spur-pruned Cordon
Elevation:	1,150 feet
Vines/acre:	2,266
Yield/acre:	2.5 tons
Exposure:	Eastern / Southeastern
Year vineyard planted:	1999
Harvest time:	October
First vintage of this wine:	2001
Bottles produced of this wine:	35,000

WINEMAKING & AGING

Varietal composition:	100% Aglianico
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	20 days
Fermentation temperature:	73 °F
Maceration technique:	Extended Skin Contact
Length of maceration:	18 days
Malolactic fermentation:	Yes
Type of aging container:	Barriques
Size of aging container:	225 L
Age of aging container:	New
Type of oak:	French: Allier and Tronçais
Length of aging before bottling:	12 months
Length of bottle aging:	5 months

ANALYTICAL DATA

Alcohol:	14.0 %
pH level:	3.6
Residual sugar:	1.9 g/L
Acidity:	5.4 g/L
Dry extract:	35.0 g/L