

AZIENDA AGRICOLA  
DONATO D'ANGELO  
*di Ruppi Filomena*

# DONATO D'ANGELO



**APPELLATION:** AGLIANICO DEL VULTURE DOC.

**GRAPE:** Aglianico 100%.

**ALCOHOL:** 14%.

**PRODUCTION AREA:** Selection of best grapes from ancient vineyard of Maschito, Ripacandida.

**SOIL:** Volcanic origin, medium texture.

**ALTITUDE:** 500 m.s.l.

**TRAINING METHOD:** Guyot.

**HARVEST:** Last week of October.

**VINIFICATION:** Once grapes has been crushed, fermentation takes place in stainless steel for approximately 10 days.

**AGEING:** 18 months in Tonneaux.

**VINTAGE:** 2017.

**TASTING NOTES:** Red ruby tending to garnet. Complex nose with scent of cherry, black plum, herbal such eucalyptus. Notes of tobacco, coffee, wood and cloves. Onn palate is dry and full bodied with balanced tannin.

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