

RE MANFREDI AGLIANICO DEL VULTURE DOC 2015



WINEMAKING NOTE

Cold pre-fermentation maceration at 5 °C for 10 days, followed by alcoholic fermentation for about 15 days at a temperature of 18--23 °C. After malolactic fermentation, 40% of the mass is barrique-aged for 12 months, while the remaining 60% is barrel-aged. Finally all the wine has a further 6 months in barrels to complete the ageing process.

APPEARANCE, AROMA AND TASTING NOTE

Vibrant, inky ruby red with a generous, complex nose, sour cherry and aromatic herb notes to the fore, and hints of vanilla and pepper. The flavour is powerful and commanding with elegant spice and confectioner's cream in the finish. A full-flavoured, minerally wine, traits that make it astonishingly well-balanced.

WINE INFORMATION

Country:	Italy
Region:	Basilicata
Wine Type:	Red Wine
Producer:	Re Manfredi
Wine Name:	Re Manfredi Aglianico del Vulture DOC
Vintage:	2015
Principle Grape (%):	Aglianico (100)
Closure:	Cork
ABV (%):	14.50%
Acid (g/L):	5.20
pH:	3.60
Bottle Size:	75cl
Case/Pack Size:	6x75cl

WINE AWARDS

Decanter:	87 points
Guida Vitae Ais 2019:	4 Viti
Wine Advocate:	91+ points
Wine Spectator:	92 points
5 Stars Wine Vinality:	87 points
Guida Doctor Wine 2019:	93 points
Gamero Rosso 2019:	Tre Bicchieri
Bibenda 2019:	3 Grappoli
Vini d'Italia Touring Editore 2019:	4 Stelle
The Wine Hunter Award 2018	