



TRENTANGELI



CATEGORY Rosso Castel del Monte DOC (controlled appellation)

BLEND Aglianico 70%, Cabernet 20%, Syrah 10%

Selected grapes cultivated at our Bocca di Lupo estate in Minervino Murge (BT)

VINTAGE 2014

The 2014 vintage was, on the whole, a cool one with an anomalous climate during the growing season.

Early spring was characterized by higher than average temperatures leading to a bud burst which arrived approximately a week early. As the growing season continued, however, the rest of the spring and summer were cool and quite rainy, delaying the subsequent phases of growth and development of the vine and giving rise to the principal types of vine diseases, particularly downy mildew. Given these conditions, a careful and vigilant viticulture was of fundamental importance, attentive and timely in its interventions in the vineyard to preserve the health of the vines and grapes and the quality of the crop.

In the months of August and September improved meteorological conditions brought ripening and harvesting times back into line with normal season averages. The Syrah was picked during the first ten days of September, the Cabernet around mid-September, and the Aglianico during the first ten days of October. Despite all the difficulties, the quality of the wines produced was particularly satisfying, with a certain number of exceptional results as well.

PRODUCTION The grapes were picked at a high level of ripeness in order to realize all of their structural and aromatic potential. After pressing, the must was fermented in conical stainless steel fermenting tanks and at temperatures held to a maximum level of 77°-81° Fahrenheit (25°-27° centigrade). The period of skin contact, managed with soft extraction techniques to achieve suppleness and balance in the wines, lasted fifteen days. The wine was then run off its skins and went into small French and Hungarian oak barrels where it went through a complete malolactic fermentation and aged for twelve months before bottling. A further eight month period of bottle aging preceded commercial release

ALCOHOL 14% vol.

TASTING NOTES

Color an full and dense ruby red

Aroma an intense nose of red berry fruit, violets, and sweet spices (cloves, pepper, cinnamon).

Flavour on the palate the wine is soft, balanced, and harmonious with an attractive texture and excellent length and persistence.

SERVING TEMPERATURE 64°-68° Fahrenheit (18°-20° centigrade)