

# THE SOURCE

Producer	Cantina Madonna delle Grazie		
Wine	2014 Liscone		
Region and Country	Basilicata, Italy		
Varietal(s)	Aglianico		
Terroir	The 5.5 hectares that compose the Liscone wine comes from 30+ year-old vines sitting 430 meters above the sea. Three kilometers away from Messer Oto, it is harvested one week later in late October because of its soil made of more clay and the nearby creek, not because the temperature is so different. The plants are a masale selection different than those on Messer Oto, but likely have their larger size because of the stronger water retentive ability of the soils by comparison. The average yield is 50-55hl/ha (70-80 quintale).		
Soil	Exclusively black volcanic soil with more clay and volcanic elements without much in the way of a solid bedrock within reach of the vine roots, save the volcanic reasonably soft tuff layer below. Tuff is a combination of sand compacted with pyroclastic material, and each volcanic region and subzone has its own combination of minerals and bedrock structure. Mixed in with the topsoil, tuff rocks are easy broken apart, adding a slightly sandier grain to the soil along with the dark clay. Bauccio, a step up in their range, is also located in this vineyard but with less tuff, making for soils with more dense, darker clay.		
Irrigation	Forbidden—Never—Sometimes	Technical Precision	Nature—Moderate—Nurture
Vine Age	Planted in 1986	Altitude(m); Aspect	430; Exposed to all directions
Vinification	Liscone's natural fermentation is longer than Messer Oto's, and ranges between 14-24 days, depending on the tannin level of the vintage. Extractions are made daily, with more in the beginning than the end, and the peak temperatures range between 28-32°C. Malolactic fermentation takes place naturally in the spring and sulfites are added after that.		
Aging	Aging takes place initially in stainless steel for 18 months, then it is raked into old, neutral 500-liter French oak barrels for one year and then back to stainless for 3-6 months before bottling. The wine is lightly filtered but not fined.		
Farming	Drink Young—Short-Term Benefits—Long-Term Benefits—Unknown Completely natural farming with only the use of copper and sulfur in the vineyards.		

Enological Additions Sulfites

## Observations (subjective and abstract; based on young wines)

General Impressions	Dark Fruit, Earthy, Ashy, Classy, Elegant, Structured		
Ageability	Drink Young—Short-Term Benefits—Long-Term Benefits—Unknown		
Intensity	Subtle—Vigorous—Electric	Body	Light—Medium—Full
Core	Lithe—Medium—Dense	Tannin	Light—Medium—Full
Acidity	Light—Medium—Full—Electric	Wood Presence	Light—Medium—Full—Electric
Texture	Lithe—Medium—Dense	Finish	Front—Middle—Back
Mineral Impressions	Lightly Salty—Salty—Metal—Mineral—Wet Stone—Flint—Graphite—Reductive—Petrol		

## Lab Analysis (general range)

Alcohol %	13.0-14.0	Titrateable Acidity (g/L)	5.5-6.0
pH	3.4-3.5	Residual Sugar (g/L)	Dry
Total SO2	None Added—Very Low—Low—Medium—High		

Notes compiled in 2019 by Ted Vance (The Source) and Paolo Latoracca  
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