

# THE SOURCE

## Cantina Madonna delle Grazie 2016 Bauccio Aglianico del Vulture

|               |  |
|---------------|--|
| Varietal(s)   | Aglianico  |
| Region        | Basilicata, Italy  |
| Short Summary |  |
| Terroir       | A sub-parcel of the Liscone vineyard, the soil here is exclusively black volcanic clay and volcanic elements with a soft volcanic tuff layer about 60-70cm below the surface. 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. By comparison to the wine bottled as Liscone, the topsoil inside this same vineyard has little to no tuff in its black volcanic clay topsoil. It takes another week or so to ripen fully despite being next to all the vines for the Liscone wine due to the soil depth and the creek nearby. It is usually picked in the last week of October.   |
| Cellar Notes  | All the grapes are destemmed and crushed before its natural fermentation that lasts between 25-34 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 30-35°C which is a consequence of the higher sugar level, which is higher here than the Liscone wine which maxes around 28-32°C. The higher temperatures and the longer maceration extract more tannins from the seeds, but with the longer time on skins and seeds the tannins reach a point where they begin to polymerize and become softer before the aging process. Malolactic fermentation takes place naturally in the spring and sulfites are added after that. |
| Farming       | Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist<br>Completely natural farming with only the use of copper and sulfur in the vineyards.   |
| Alcohol %     | 14.0-14.5  |
| Total SO2     | None Added—Very Low—Low—Medium—High  |