

THE SOURCE

Cantina Madonna delle Grazie 2024 Leuconoe

Varietal(s)	Aglianico (made like a white wine)
Region	Basilicata, Italy
Short Summary	The two idealistic enologists and brothers Paolo and Michele Latoracca infused with their father Guiseppe's deep vineyard experience results in a perfect combination for authentic, organically farmed, volcanic Aglianico wines. Located in Venosa, one of fifteen communes of the DOC and DOCG areas of Aglianico del Vulture, their terroirs are between 400-550 meters altitude. Between their three parcels, there are five notable terroirs independently bottled.
Terroir	These are the first grapes of the year to be harvested and are from a single 1.5 hectare parcel in the Montalbo district, next to Montalbo mountain. This is a masale selection of grapes with bigger berries which brings more juice and less skin—ideal for this type of wine.
Cellar Notes	The grapes are directly press with a pneumatic press and the first sulfite addition is made during this time. The juice is settled in tank for 24-48 hours and the fermentation is made with natural yeasts, which lasts between 16-22 days and kept under 22°C. One week after the finish of fermentation it is racked into another stainless steel tank for aging. There is no malolactic fermentation.
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist Completely natural farming with only the use of copper and sulfur in the vineyards.
Alcohol %	12-13
Total SO2	None Added—Very Low—Low—Medium—High