THE SOURCE CANTINA MADONNA DELLE GRAZIE BASILICATA



2024 LEUCONOE

PRODUCER OVERVIEW

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.

VINEYARD DETAILS

Madonna's Basilicata Bianco "Leuconoe" comes from a 1.5ha Aglianico parcel at 500m on a flat slope planted in 1989 with massale selection from their Liscone vineyard. The deep volcanic clay is beige in color mixed with rounded limestone cobbles.

CELLAR NOTES

Whole-cluster pressed with juice settled 24-48 hrs before racking and a natural fermentation of 16-22 days at 22°C max. Aged in steel until following spring bottling. No malolactic; first sulfites added at press.

