

# THE SOURCE

Producer	Cantina Madonna delle Grazie		
Wine	2018 Leuconoe		
Region and Country	Basilicata, Italy		
Varietal(s)	Aglianico (made like a white wine)		
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.		
Soil	Beige colored volcanic soil with rounded limestone boulders. While some areas are sandy, it's mostly a mixture of clays from decomposed volcanic rock and decomposed limestone. There is no bedrock, only deep soil with almost no small stones.		
Irrigation	Forbidden—Never—Sometimes	Technical Precision	Nature—Moderate—Nurture
Vine Age	Average of 30 years (2019)	Altitude(m); Aspect	500;
Vinification	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.		
Aging	Aged only in stainless steel on the lees without any stirring. Bottled in March the following year. It is filtered and sometimes fined, but only if the juice doesn't fall clear in the week after fermentation.		
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 Sulfités and sometimes Bentonite, a natural clay used for protein stability.

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

General Impressions	Aromatic, Fresh, Spicy, Smoky, High Acid, Stone Fruit		
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 %	12-13	Titrateable Acidity (g/L)	6.5-7.3
pH	3.20-3.30	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