

THE SOURCE

Cantina Madonna delle Grazie 2018 Messer Oto

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| Varietal(s) | Aglianico |
| Region | Basilicata, Italy |
| Short Summary | |
| Terroir | The two-hectare parcel of Aglianico vines that make up Messer Oto come from the family's youngest vineyards (15 years—noted in 2019) in Venosa's Fiano di Camera district, inside the Aglianico del Vulture DOC in southern Italy. A location 420 meters above sea level on volcanic soils full of limestones begets this wine with highly expressive with bright aromas. The normal yield is targeted at 50-55hl/ha (70-80 quintale) and the grapes are a masale selection of small berries with more polyphenols in the skin, which brings more color to the wine. These grapes are usually picked in the middle of October and are the first ones in for red wine production. Climatically it is the same as the other vineyards in their range, but the soils are better drained which results in earlier ripening than the Liscone, Bauccio and Drogone, all with more rich volcanic clay soils. |
| Cellar Notes | To achieve the ethereal nose and spry texture, the grapes are fully destemmed and crushed before fermenting in stainless steel vats. These are always the first grapes to come in at harvest—usually during October—and start fermentation naturally within a few days. Gentle pump-overs (more early on and less toward the end) are made each day during its 10-14 day fermentation, with peak temperatures between 28-32°C. |
| Farming | Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist Completely natural farming with only the use of copper and sulfur in the vineyards. |
| Alcohol % | 13.0-14.0 |
| Total SO2 | None Added—Very Low—Low—Medium—High |