

# THE SOURCE

## Cantina Madonna delle Grazie 2013 Drogone d'Altavilla

Varietal(s)	Aglianico
Region	Basilicata, Italy
Short Summary	
Terroir	A sub-parcel of the Liscone vineyard between the Bauccio parcel and the rest of the vineyard, the soil here is exclusively black volcanic clay and volcanic elements with a volcanic tuff layer about 50-60cm below the surface and a touch of the soft tuff rock. 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. In sync with its deep clay soils, the ancient masale selection here has a notably higher natural acidity than all of their other parcels making it the last to be harvested and is usually pulled off the vine in the first week of November.
Cellar Notes	Made exactly like their Bauccio wine, 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—related to the 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  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