

THE SOURCE

Producer	Cantina Madonna delle Grazie		
Wine	2013 Drogone d'Altavilla		
Region and Country	Basilicata, Italy		
Varietal(s)	Aglianico		
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.		
Soil	Black volcanic clay with soft volcanic tuff bedrock.		
Irrigation	Forbidden—Never—Sometimes	Technical Precision	Nature—Moderate—Nurture
Vine Age	Planted in 1968	Altitude(m); Aspect	420; Exposed to all directions
Vinification	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.		
Aging	Once the grapes are pressed, they are settled in stainless steel tank for 7-10 days then racked off the gross less and back into stainless for 2 years. After stainless aging, they are put in 500-liter French oak barrels with 80% of them new for 3-4 years! Interestingly, after this lengthy time in wood its presence within the wine becomes notably absent by the time it is bottled. After its aging in wood, it's racked back into stainless steel for at least six months before bottling. Eventually they will incorporate more time in old foudre (25hl) as well. The wine is lightly filtered but not fined.		
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 Sulfites

Observations (subjective and abstract; based on young wines)

General Impressions	Powerful, Graceful, Volcanic, Refined, Deep, Textured, Balanced, Perfect		
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 %	14.0-14.5	Titrateable Acidity (g/L)	6.0-6.2
pH	3.40-3.50	Residual Sugar (g/L)	
Total SO2	None Added—Very Low—Low—Medium—High		

Notes compiled in 2019 by Ted Vance (The Source) and Paolo Latoracca
Read more about The Source at www.thesourceimports.com