

# THE SOURCE

Producer	Cantina Madonna delle Grazie		
Wine	2017 Messer Oto		
Region and Country	Basilicata, Italy		
Varietal(s)	Aglianico		
Terroir	<p>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.</p>		
Soil	Light brown volcanic tuff mixed with lacustrine (from lakes) cobbles of volcanic and sedimentary limestone origin. There are a lot of stones in the first meter of topsoil and the more flat zones are composed of darker volcanic soil.		
Irrigation	Forbidden—Never—Sometimes	Technical Precision	Nature—Moderate—Nurture
Vine Age	Average of 15 years (2019)	Altitude(m); Aspect	420; Numerous aspects
Vinification	<p>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.</p>		
Aging	<p>The wine is left on its lees in stainless steel tanks for two to three years, depending on the vintage. Sulfites may be added before fermentation but its more common after the malolactic fermentation—this depends on how healthy the grapes are. It is lightly filtered but not fined.</p>		
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist 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	Red and Purple Fruit, High Energy, Fun, Serious, Textured		
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 %	13.0-14.0	Titrateable Acidity (g/L)	5.3-5.8
pH	3.50-3.60	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  
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