THE SOURCE CANTINA MADONNA DELLE GRAZIE BASILICATA



2021 MESSER OTO

PRODUCER OVERVIEW

The two idealistic enologists and brothers Paolo and Michele Latoracca infused with their father Guiseppe's deep vineyard experience results in a perfect combination for authentic, organically farmed, volcanic Aglianico wines. Located in Venosa, one of fifteen communes of the DOC and DOCG areas of Aglianico del Vulture, their terroirs are between 400-550 meters altitude. Between their three parcels, there are five notable terroirs independently bottled.

VINEYARD DETAILS

The Aglianico del Vulture "Messer Oto" comes from a 2ha Aglianico parcel at 420m on a gentle slope planted in 2002 with massale selection from their Liscone vineyard. The soil is light brown volcanic tuff with volcanic and calcareous lacustrine cobbles.

CELLAR NOTES

Destemmed, natural fermentation for 10-14 days with daily pump overs at 28-32°C max. Aged 2-3 years in steel. Sulfites added after malolactic; light filtration, no fining.

