

THE SOURCE

Cantina Madonna delle Grazie

2018 Liscone

Varietal(s)	Aglianico
Region	Basilicata, Italy
Short Summary	
Terroir	The 5.5 hectares that compose the Liscone wine comes from 30+ year-old vines sitting 430 meters above the sea. Three kilometers away from Messer Oto, it is harvested one week later in late October because of its soil made of more clay and the nearby creek, not because the temperature is so different. The plants are a masale selection different than those on Messer Oto, but likely have their larger size because of the stronger water retentive ability of the soils by comparison. The average yield is 50-55hl/ha (70-80 quintale).
Cellar Notes	Liscone's natural fermentation is longer than Messer Oto's, and ranges between 14-24 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 28-32°C. 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 %	13.0-14.0
Total SO2	None Added—Very Low—Low—Medium—High