THE SOURCE CANTINA MADONNA DELLE GRAZIE BASILICATA



2020 LISCONE

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 "Liscone" comes 35-year-old vines (2023) is at 430m planted with massale selections. The 50cm of topsoil is black volcanic clay mixed with coarse, blondish-gray volcanic tuff from the underlying bedrock.

CELLAR NOTES

Destemmed, natural fermention for 14-24 days with daily pump overs at 28-32°C max. Aged 18 months in steel, then one year in old 500l French oak. Sulfites added after malolactic; light filtration, no fining.

