

THE SOURCE

CANTINA MADONNA DELLE GRAZIE

BASILICATA



BASILICATA BIANCO "LEUCONOE"

PRODUCER OVERVIEW

Enologists Paolo and Michele Latoracca (the latter also a university professor in enology and viticulture, and agronomy), along with their father, Giuseppe, bottled their first commercial wines in 2003. Two idealistic enologists fused with their father's deep vineyard experience resulting in a perfect combination for authentic volcanic Aglianico wines. Located in Venosa, one of fifteen communes of the DOC and DOCG areas of Aglianico del Vulture, their organic vineyards are between 400-550 meters altitude. Between their three parcels, there are five notable terroirs bottled independently. Other than the Messer Oto terroir, which sits on calcareous alluvium, their remaining terroirs are composed of primarily black to dark brown volcanic clay soils and extremely friable tuff (lithified volcanic pyroclastic debris) with varying levels of topsoil depth and soil grain composition of rock, sand and clay. Their entire range comes from massale selection Aglianicos. Destemmed, their reds undergo 14 to 45-day skin maceration and fermentation periods in steel (with Liscone 20-30 days, Bauccio 30-45 days, and Drogone 40-45 days), followed by aging in a mix of steel and 500L French oak barrels for two to five years; the reds are neither fined nor filtered, while the rosé and white are.

VINEYARD DETAILS

Madonna's Basilicata Bianco "Leuconoe" comes from a 1.5ha Aglianico parcel at 500m on a flat slope planted in 1989 with massale selection from their Liscone vineyard. The deep volcanic clay is beige in color mixed with rounded limestone cobbles.

CELLAR NOTES

Whole-cluster pressed with juice settled 24-48 hrs before racking and a natural fermentation of 16-22 days at 22°C max. Aged in steel until following spring bottling. No malolactic; first sulfites added at press.

