



“DONPÀ” Aglianico del Vulture DOC

Regio Cantina is an expression of terroir, and the tenacity, passion and work of the people involved. They have been getting the best out of their vines for over 30 years, using traditional methods to obtain grapes of great quality.

Grapes : Aglianico del Vulture 100%
Alcohol content: 14% Vol.
Appellation: DOC Aglianico del Vulture
Wine maker: Giovanni Montrone
Density: 5.000/ha

Aglianico del Vulture DOC is the iconic wine of Basilicata centered around the area of the extinct volcano called Monte Vulture with its seven peaks strung out in a semi-circle around two sparkling volcanic lakes.

The soils are a mixture of volcanic deposits and clay contributing greatly at the unique style of Aglianico del Vulture wine, characterized by power and structure.

Winemaking process: generally harvested end October mid November the grape is accurate selected. After the removal from the stalks by crushing-destemming the vinification continue in small tanks. Maceration occurs under controlled temperature for 15 days. The wine is aged in barriques for 15 months followed by 4 months in bottles.

Tasting notes: Dark, deep ruby colour with vivid purple reflexes. Deep and rich aromas of bitter cherry, sweet spices and balsamic notes. Excellent structure, well balanced with soft tannins and good persistence.

Food pairing: It is exalted with red meats, roast beefs, braises, roast game and seasoned cheeses.

Serving Temperature: Recommended serving temperature is 18°C.

