

MASSARON

Grape variety:	Aglianico del Vulture in purity
Classification:	D.O.C. Basilicata Reserve
Production area:	Monte Vulture area, Venosa (PZ), Basilicata
Year of production:	2017
Altitude of the vineyard:	mt. 450 above sea level
Area of the company:	about 10 hectares
Position of the vineyards:	Hill
Planting year:	1995
Training system:	Espalier
Pruning:	Guyot
Plant density:	N. 5,000 vines / Ha
Type of soil:	soil of volcanic origin, loose and dry, with a good structure, essentially tufaceous and with the typical color of pozzolanic soils, also endowed with a good presence of minerals.
Harvest period:	last ten days of October.
Harvest:	done by hand in crates.
Yield of grapes per hectare:	50 quintals / Ha
Vinification:	crushing and destemming, followed by 15-20 days of maceration with the skins at a temperature of 23°/25° C.; alcoholic and malolactic fermentation carried out in French oak barrels for 2 years.
Refinement and maturation:	it is spent for a period of 24 months in French oak barrels, then it is left to mature in stainless steel tanks until the pre-bottling phase.
Bottling period:	it is usually made to coincide with the cool spring season and is subsequently released on the market after at least six months of bottle aging.
Alcoholic content:	15% Vol.
Aging potential:	from 8 to a maximum of 12 years.
Period of maximum expression:	after the sixth year after harvest.
Recommended serving temperature:	16° -18° C.
Recommended pairings:	grilled meats, roasts, game and aged cheeses.
Organoleptic characteristics:	intense ruby red color with shades tending to orange with the prolongation of the aging phase. Hints of ripe fruit, bitter almond, berries, chocolate and vanilla: elegant on the palate, round and soft: well structured with the presence of noble and ripe tannins.

