

## SPIRALS

Grape variety:	Aglianico del Vulture vinified in white
Classification:	I.G.P. Basilicata
Production area:	Monte Vulture area, Venosa (PZ), Basilicata
Year of production:	2022
Altitude of the vineyard:	mt. 400 above sea level
Area of the company:	about 10 hectares
Position of the vineyards:	Hill
Planting year:	2000
Training system:	Espalier
Pruning:	Guyot
Plant density:	N. 4,400 vines / Ha
Type of soil:	soil of volcanic origin, loose and dry, with a good structure, essentially tuffaceous and with the typical color of pozzolanic soils, also endowed with a good presence of minerals.
Harvest period:	last ten days of September
Harvest:	carried out by hand in boxes
Yield of grapes per hectare:	100 quintals / Ha
Vinification:	vinified in white of the whole grapes, with soft pressing and extraction of only the first flower must, without contact with the skins
Refinement and maturation:	for 4 months sur lies in stainless steel tanks at 10° C.
Bottling period:	it is usually made to coincide with the cool spring season and is subsequently put on the market after having aged at least two months in the bottle. after the third, fourth year after the harvest.
Alcoholic content:	13% Vol.
Recommended serving temperature:	8° -10 ° C.
Recommended pairings:	perfect with cod, first and second fish courses, white meats, it also goes well with legumes and fresh cheeses.
Organoleptic characteristics:	delicate very light straw yellow. On the nose it offers a beautiful bouquet of wild pear, flowers and citrus fruits. On the palate, it is fragrant and fresh, full-bodied, mineral and persistent.

