

RED

# Caselle DOC

*Aglianico del Vulture 100%*



When tradition and hard-earned knowledge are combined with one of the oldest and most important red vine varieties of Southern Italy, the result is simply excellent, or, the result is “Caselle”. Plenty of typicity and elegance for this Aglianico del Vulture, which also has great character and personality. This is a very enjoyable Aglianico right from the beginning, however, if you find a bottle in your cellar after a few years, be ready for even more wonderful surprises. Caselle is a benchmark for all great red wines of Southern Italy.

**Harvested:** Exclusively by hand in mid/late October

**Vinification:** Traditional technique with a 15-day maceration period

**Refinement:** 24 months in concrete containers, 24 months in standard barrels, 1 year in the bottle

**Alcohol content:** 13,5%

**Bottle:** 75cl

## Characteristics

**Colour:** Ruby red with garnet hints.

**Bouquet:** Intense and fresh with persistent notes of ripe cherry.

**Flavours:** Robust, harmonious and with tannins that improve as the wine matures.

## Characteristics of the production area

**Production area:** Barile, in the Basilicata region

**Soil composition:** Medium texture soil of volcanic origin

**Training system:** Guyot

**Age of the vines:** 50 years

**Exposure of the vineyard:** East / Southeast

**Altitude:** 400m above sea level (1300 feet)

**Plants per hectare:** 4000

**Average yield:** 3500 litres per hectare

**First vintage:** 1968

## How to enjoy it

**Goes well with:** Grilled red meat and stewed game.

**Serving temperature:** Ideally between 16–18 °C.

**When to open it:** Ideally, open the bottle and let the wine breathe for at least one hour before serving.

**Wine Glass:** Large. Ideal for intense and well-structured reds that need oxygen to release their rich and complex aromas.

**Aging:** Can improve if kept in a cellar for up to 30 years.