



Vias Imports Ltd.

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TENUTA LE QUERCE

Owner: Leonardo Pietrafesa

Wine Maker: Professor Leonardo Valenti and Doctor Stefano Ferrante

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AGLIANICO DEL VULTURE 'IL VIOLA'

Type: Red

Region: Basilicata

Appellation: DOC

Grape Varietal: 100% Aglianico

Vineyard Location: Barile. Vineyard is located at the foot of Monte Vulture, a dormant volcano.

Orientation: West and South East

Altitude: 1200 ft

Vine training: Spur prune cordon

Soil: Sandy of volcanic origin

Vinification: Manual harvest. Grapes are de-stemmed then crushed softly. Total alcoholic fermentation at controlled temperature (75-77F) with maceration on the skin for 10/12 days. Pump overs are carried out 3 times a day plus de-stagings. Malolactic fermentation occurs immediately after alcoholic fermentation.

Aging Process: Starting with the 2006 vintage, 50% of the wine aged in 1-year old barriques and 50% in stainless steel for 12 months. Further 6 to 8 months in the bottle. Previous vintages were all stainless steel.

Alcohol Content: 13.00%

Suggested serving temperature: 57-61 F

Production: 100,000 bottles

Tasting notes: Ruby color. Dark fruits, black cherries, it releases freshness in the nose, earthy in mouth, exotic spices and moderately tannic, final finished and soft, with fruity and almond hints. The strength of this wine is with main courses, red meats, game, veal or lamb, salami and cheeses.

Other Information: A great value wine. Aglianico is a red-grape variety that is widely diffused in Basilicata and somewhat less so in the province of Avellino in Campania, where it is also known as Gnanico, Agliatica, Ellenico, Ellanico and Uva Nera. It is of extremely ancient origin and some experts argue that it was being cultivated even before the foundation of Rome. It appears to have been extensively used in making Falernum, a wine that was celebrated by the poets of the ancient world. The variety was introduced into Italy by the Greeks at the time of the foundation of Cumae (Cuma) or a bit later. The transformation of the name Hellenica into Hellanica and, then, into Aglianico occurred at the end of the 15th century during the period of Aragonese domination over the Kingdom of Naples. In Basilicata, the variety is cultivated in the provinces of Matera and Potenza where the hilly district around the Vulture yields a grape of exceptional quality. The wine made from those grapes, which is quite vigorous and highly odorous, was elevated to Denominazione di Origine Controllata status as Aglianico del Vulture in 1971. The hilly territory of the Vulture includes the volcanic terrains in the northwest of Basilicata between the Ofantina Premurgiana zone on the border with Apulia and the Lucanian mountains. In that area, Aglianico is cultivated at altitudes ranging up to 800 meters but the vine does best at between 200 and 500 meters.

