



TIMEO AGLIANICO DEL VULTURE DOC 2004 Terre Borboniche Vini

Zone of production: Monte Vulture Doc Region (P.Z.) Basilicata

Altitude: 400-550 m o.s.l.

Orientation: north-east

Soil location: plain

Varietal: 100% Aglianico del Vulture

Soil composition: medium doughy

Harvest: middle of October

Vinification: fermentative maceration at a controlled temperature for 8 days in small casks (fermentini), malolactic fermentation in tanks sur lie for three months.

Cellaring: barrique for 12 months

Refinement: in bottles for at least 4 months

Alcohol content: 12%

Serving temperature: serve at 16- 18 C.

Culinary suggestions: flavourful roast meats (pork, pepper steaks), game, aged cheeses

WINE CHARACTERISTICS

Colour: ruby red with light shades of granite

Bouquet: ripe, spicy, intense fruitiness with aromas reminiscent of spring and summer wildflowers

Palate: Persistent with great, full bodied structure. Expansive with soft textures, balanced acidity, strong, rich tannins.

Case format: 6 bottles

Licencee price per bottle \$ 27 \$ 162

Final retail per bottle \$ 28.50 Case \$ 171