

MACARICO

The Vulture area is located in the northwestern part of the region Basilicata comprising the communities of Atella, Barile, Ginestra, Melfi, Rapolla, Ripacandida, Rionero in Vulture, Maschito, Venosa, Ruvo del Monte, Rapone, and San Fele. The area is named after its most prominent landmark Mount Vulture (1326 m), an inactive volcano.

The fertile lava soil, rich in mineral waters, allows for the cultivation of excellent grapes and olives. The most famous DOC vine of Basilicata is the Aglianico del Vulture. Among the sights to visit are the two lakes of Monticchio within the Volcano and the two castles of Frederick II of Swabia at Castel Lagopesole and Melfi.



The Macarico estate is located in the historic heart of the slopes of Mount Vulture in the Basilicata region of southern Italy's south. The property of Rino Botte, Vito Paternoster and Renato Abrami extends over a total surface area of approximately 25 acres (10 hectares). Half of the area is planted with vines while the rest is pasture and woodlands. The vineyards are situated at an average altitude of 1650 feet (500 meters) above sea level and are planted to a density of 9,600 vines per hectare (over 3800 vines per acre). Macarico is the name of a sub-zone of the township of Barile, a high level "cru" where the Aglianico grape expresses itself with particular power and elegance. The volcanic soil of the vineyards is the result of various eruptions of Mount Vulture - a volcano dormant for several centuries. These eruptions have shaped and modelled the landscape and given a particular character to the geology and micro-climate of the area, one which is particularly propitious for high-level viticulture. The small size of the various vineyard parcels aids in situating the vines at ideal exposures for ripening. The estate, in planting its vineyards, utilized the genetic material of the finest parts of the production zone, selecting the cuttings from vines which were at least 80 years old.

The entrepreneurial and technical commitment of the estate has as its guiding spirit the maximum rigor in the cultivation of the vines and the transformation of the grapes into wine with full respect for the soil and climate of its vineyards. The sole objective is to create wines of maximum character and personality, true expressions of their grape variety and production zone.

Rino Botte is by vocation a Restaurateur. He was born in Barile in 1951 [his family used to export wines in America in the 50s.] He left his native land and became a successful restaurateur in Lombardy, specifically in Cremona, in Lombardy. With his wife Lucia he managed the "Ceresole" restaurant from 1975 until 2000. He then returned to his homeland and, with the support of the famous producer Vito Paternoster and the young enologist Giampaolo Chiettini, established a new winery. Today, in addition to running his boutique winery, he manages a One Michelin Star restaurant and a Hotel in Barile called "Locanda del Palazzo." Rino Botte is an intense man who has a very well defined objective, to produce a great Aglianico. He says: "Shall we ever get to that wine? Maybe never! The most important thing, for us, is aiming towards that objective, adding every year something more, always with the same humility, the same enthusiasm, the same commitment."

