

MACARICO

Property Name:	Az. Agr. Macarico ss	Region:	Basilicata	Total size:	10 hectares (25 acres)
Established:	2001	Province:	Potenza	Total vineyards:	5 hectares (12.5 acres)
Township:	Barile	Wine area:	Aglianico del Vulture	Years planted:	2001
Owner's name:	Rino Botte	Enologist:	Giampaolo Chiettini	Soil:	Volcanic, Pozzolana lava
Tot. Production:	40,000 [19,000in 2005]	Agronomist:	Giampaolo Chiettini	Yield:	1 Kg per vine = 1 bottle
Territory:	Hilly at the bottom of the volcano	Cellar Capacity	450hl stainless steell	Density:	9,000 vines per hectare
Elevation:	500 m – 1,500 ft.	Stainless Steel	8 fermenters of 60ql. each	Training:	Trellised and Guyot pruning
First Traded:	2006 (first vintage 2003)	Wood:	100-200 barriques of 228 lt.	Harvesting:	By hand

Notes:

1) Aglianico del Vulture is called *vecchio* after aging in barrique for three years and *riserva* after at least five. It is considered among the best vines produced in Italy and also carries the name *Barolo of the South* due to the similarities in its production process and taste.

Besides the DOC wines, there are also others. The *Aglianico dolce* is a sweet desert wine with a full body.

According to history, this variety was brought to Italy by the Greek and it was known as *Hellenica*. The Romans called it *Hellenic* and used it to improve the quality of the *Falerno*, a favorite wine of the poets of this time. During the 15th century under the Aragonians it was finally referred to as Aglianico.

2) The Macarico cellar was dug right into the volcanic rock. It is 40 meters long (120 feet) and resembles the cave- cellars owned by locals hundreds of years ago. The cellar maintains a modest temperature fluctuation that ranges from 13° to 16°C.

3) The relative good number of fermenters allows for good flexibility in harvesting and wine making. In other words at Macarico Estate is able to implement 5-6 vinifications at each harvest.

WINES

CLASSIF.-FERMENT.& AGING

GRAPES

Avg. Prod.

Macarì

13 % alc/vol minimum

Macarì is a fantasy name. It stands for a younger, easier and simpler Macarico.

AGLIANICO DEL VULTURE

DOC (DOC by law since Feb. 18, 1971)

The grapes, picked into small 20 kilogram packing cases, are immediately brought to the cellars. After the elimination of unripe bunches and berries, the grapes are destemmed and given a two week fermentation in stainless steel tanks through the natural yeast of the grape. After the malolactic fermentation, obtained through warming up the temperature of the cellar up to 18°-19°C, 70% of the wine is aged in barriques for 12 months. The remaining 30% remains in stainless steel. A further six month period of bottle aging precedes commercial release.

100% Aglianico

11,500 bottles

The harvest takes place around the last ten days of October.

The vineyards of Macarico are Sout-East-South-West oriented.

Macarico

13.5 % alc/vol minimum

Macarico is a *crù*. Macarico means "the one who is blessed."

AGLIANICO DEL VULTURE

DOC - RISERVA -

The grapes for the production of this wine come from the selection of the finest bunches of Aglianico on the vine. They are then reviewed once again in the cellars at the **sorting table**, after the destemming of the grapes. The fermentation begins **without the use of selected yeasts** and continues for a 15 day period of fermentation and maceration with periodic punching down of the cap; the entire phase of the winemaking takes place with full control of temperatures, up to max 28°-30°C. The wine is run off its skins by means of gravity flow and the pressing of the skins (pomace) done entirely by hand, using a traditional basket press. The malolactic fermentation takes place in new oak barrels and the wine then ages for a further 18-24 months. Commercial release follows a further twelve month period of bottle aging.

100% Aglianico

8,000 bottles

Harvested during the first 10 days of November in order to get bunches fitted for a wine that has complexity, is highly extracted and intense at the nose and at the palate.