



RuLa

Red IGT BASILICATA organic

2022

Production

The red RuLa is made from 60% Aglianico grapes and 40% Cabernet Sauvignon from our vineyards at 600m above sea level.

The production was about 5300 bottles.

harvest

Cabernet early September, Aglianico late September.

Alcoholic grade

13,5%

Climate

Characterised by high temperature variations between day and night.

Vinification and ageing

The hand picked grapes are transported in crates to the winery, gently destemmed and transferred to an open-vat tank for the start of the fermentation, which lasts approximately 15 days at a controlled temperature of between 20°C and 27°C. Daily manual punching-down is carried out during the fermentation process. At the end of alcoholic fermentation, a post-fermentation maceration is carried out for about 10 days. Once the maceration is over, the blossom wine obtained is transferred to stainless steel while waiting for the malolactic fermentation to take place. It is then racked and aged in barriques and tonneaux for 12-15 months.

Sensory analysis

The wine is an intense ruby colour.

Aromatically complex and intriguing, with notes of red fruit, black cherry, plum and blackberry, with slight hints of Mediterranean scrub such as juniper and myrtle together with nuances of spices such as pepper, cinnamon and vanilla. The taste is ample, persistent and highly structured with elegant, round tannins that make it very enveloping on the palate.