



Elena Fucci -TITOLO Aglianico del Vulture DOC

Imported by: Carlotta Scotti Pignato - Tuscan Vineyard Imports
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2001 marked first vintage of Titolo, quickly praised by journalists. It's the only wine produced by winemaker and agronomist Elena Fucci. Made from the oldest Aglianico vines in Vulture, planted predominantly in 1950 & 1960. Titolo has no competitors, called by Monica Lerner of Wine Advocate "the benchmark wine for Aglianico". Produced in Basilicata in the Titolo lava flow located at 650 meter altitude. The soil is a mix of volcanic lava and ash, clay and loam called "pozzolana". Vines are trellised using Short Guyot and Cappano methods. Harvest is manual. Clusters are de-stemmed, crushed and fermented in small batches in ss at 22-24 degrees. Malolactic fermentation is in new French barrique where it

remains for 12 mo. Wine is fined in bottle for 6 mo. and unfiltered. Certified organic (BIO) in the EU.

[Wine Spectator article](#)

Web Site: [Elena Fucci](#)

Aglianico del Vulture DOC, 2017
100% Aglianico del Vulture **Production**
30,000 Bottles ABV 14%

TVI allocation 300 bot./year

Vibrant, complex nose, dense with red and black fruit as well as exotic spices, dried blue flowers, such a violets and iris and mineral notes. On the palate it explodes with lush fruit but is not jammy. Red and black fruit and sweet spices dominate as the wine enters the mouth, then the minerality is evident; it

lends a lovely freshness and counter balances the rich fruit. On mid palate there are hints of coffee grounds and tobacco. Tannins are velvety and add substantial structure. The finish is long and extremely elegant with dried rosemary and dried blue flowers. Drink or cellar 10+ years

2017 Special Edition 20th Anniversary
2,500 Bottles Explosive palate; fresh, spicy, elegant, fruity with dried flowers on long finish.

WS 100 Top Italian Wines: 2018, 2017

.750ml