



TECNICAL SHEETS

2017



TITOLO 2015

Aglianico del Vulture DOC

Denomination
Aglianico del Vulture

Region
Basilicata – Barile (PZ)
Grape Variety
Aglianico del Vulture 100%

Vineyard
Positioned at the foot of Mount Vulture (ancient extinct volcano), in the village of Barile, the heart of production from the Aglianico del Vulture, one of the most suitable areas with a terroir and a unique microclimate.

Growing System
Short Guyot,
Capanno vulturino

Green manure
Beans grown
in the farm

Sulfites
Maximum 2 mg/L
Alcohol

14%
T° of service
16-18° C

Decantation
Min. 10 minutes

Harvest
Being one of the latest harvests in Italy, according to the weather, it may begin at the end of October or the beginning of November. The grapes are collected only by hand using small baskets, which are promptly taken to the cellar for vinification.

Vinification

The grapes, collected in small baskets, are taken directly to the cellar for selection and removal from the vine. The whole grapes are then put into steel tanks for the alcoholic fermentation (maceration lasts the same amount of time as fermentation). Afterward the 'must' is 'drawn off' and the skins are soft pressed. Malolactic fermentation occurs in barriques of 200 L (50% new) for a total of 12 months. Additional aging takes place in bottles for 12 more months before release.

Tasting Notes

Intense ruby color with strong garnet reflections. Ample and complex perfume, decidedly mineral, fruity and ethereally youthful with clear spicy hints. Aroma provokes strong sensation of cherry, currant, rosemary, nobacco and cinnamon. Has a dry, warm flavor, broad structure and persistence, aromatic and long finish. Wine of strong personality, representative of its territory and destined to have a great future.




ELENA FUCCI

TITOLO 2015
Formats



Bordolese
750 ml.



Magnum
1500 ml.



Jeroboam
3000 ml.

TITOLO 2015

Aglianico del Vulture DOC



Intense ruby color with strong garnet reflections. Generous and complex perfume, decidedly minerally fruity and ethereal in youth with clear spicy notes. Strong sensation of cherry and fruit jam, currant, rosemary, tobacco and cinnamon.

Dry, warm, broad texture and aromatic persistence with a long finish. Wine with a strong personality representative of its territory, destined to have a great future.

750 ml. 14% vol




ELENA FUCCI



TITOLO 2015

Aglianico del Vulture DOC

Intense ruby color with strong garnet reflections. Generous and complex perfume, decidedly mineral, fruity and ethereal in youth with clear spicy notes. Strong sensation of cherry and fruit jam, currant, rosemary, tobacco and cinnamon.

Dry, warm, broad texture and aromatic persistence with a long finish. Wine with a strong personality representative of its territory, destined to have a great future.

1500 ml. 14% vol

Limited production
300 Magnum at vintage




ELENA FUCCI



TITOLO 2015

Aglianico del Vulture DOC

Intense ruby color with strong garnet reflections. Generous and complex perfume, decidedly mineral, fruity and ethereal in youth with clear spicy notes. Strong sensation of cherry and fruit jam, currant, rosemary, tobacco and cinnamon.

Dry, warm, broad texture and aromatic persistence with a long finish. Wine with a strong personality representative of its territory, destined to have a great future.

3000 ml. 14% vol

Limited production

300 Magnum at vintage




ELENA FUCCI

TITOLO 2015

Box 6 bottles



*"The essence of the land of the Vulture
in an elegant special package"*



TITOLO 2015

Box 12 bottles



*"The essence of the land of the Vulture
in an elegant special package"*



TITOLO 2013

Aglianico del Vulture DOC Superiore

Denomination

Aglianico del Vulture DOCG Superiore

Aging

3 years

Region

Basilicata - Barile (FC)

Grape Variety

Aglianico del Vulture 100%

Vineyards

Positioned at the foot of Mount Vulture (ancient extinct volcano), in the village of Barile, the heart of production from the Aglianico del Vulture, one of the most suitable areas with a terroir and a unique microclimate.

Growing System

Short Guyot

Capanno vulturno

Green manure

Bees grown

in the farm

Sulfites

Maximum 2 mg/L

Alcohol

14%

T° of service

16-18° C

Decantation

Min. 30 minutes

Harvest

Harvest by hand of the part of a 70 year old vineyard with a

perfect phenolic maturation.

Selection of grapes is done on a sorting table.

Vinification

The grapes collected in small baskets are taken directly to the cellar, then destemmed and selected on a sorting table. Whole grapes are placed in steel tanks for alcoholic fermentation and maceration of the skins. Malolactic fermentation in french oak barrels of 200 L (50% new) takes place in 24 months. The aging is completed for 12 more months in bottles before the release.

Tasting Notes

Vintage of great charm and seduction: concentrated, rich and balanced, with intense ruby color. Elegant and smooth in its tannin, by concentration of aromatic herbs and spicy notes. Fruity richness evoking cherry and morello cherry, with aromatic and a final persistence of tobacco, supported by one important acid vein that gives an exciting freshness.




ELENA FUCCI

TITOLO 2013

Aglianico del Vulture DOC Superiore Riserva

Denomination

Aglianico del Vulture DOCG Superiore Riserva

Aging

5 years

Region

Basilicata - Barile (PZ)

Grape Variety

Aglianico del Vulture 100%

Vineyards

Positioned at the foot of Mount Vulture

(ancient extinct volcano), in the village of Barile, the heart of production from the Aglianico del Vulture, one of the most suitable areas with a terroir and a unique microclimate.

Growing System

Short Guyot,

Green manure

Bunch grown

in the farm

Sulfites

Maximum 2 mg/L

Alcohol

14%

T° of service

16-18° C

Decantation

Min. 30 minutes

Harvest

Harvest by hand of the part of a 70 year old vineyard with a perfect phenolic maturation.

Selection of grapes is done on a sorting table.

Vinification

The grapes collected in small baskets are taken directly to the cellar, then destemmed and selected on a sorting table. The whole grapes are placed in steel tanks for alcoholic fermentation and maceration of the skins.

Malolactic fermentation in 500 L. french oak barriques (50% new) takes place for 12 months. It follows 24 months of aging in 500 L. new tonneau. The aging for additional 12 months in bottle before release is completed.

Tasting Notes

Here's a new discovery that I'd like to broadcast near and far. This Riserva is a new wine from Elena Fucci that has been initiated with the 2013 vintage. It is a limited-edition wine made only in magnum. In fact, I tasted bottle number 1 of 400, in order to write this review. The 2013 Aglianico del Vulture Superiore Riserva Titolo has dark and savory expression with an evolved and profound bouquet that covers all the bases. It offers dried fruit and blackberry with smoke, ash and crushed river stone. This mineral identity is the wine's most important defining characteristic. Aglianico tends to deliver astringent tannin, but Riserva shows excellent integration and structural management. A new benchmark wine for southern Italy has just been created. (Micaela Lauer - Robert Parker).




ELENA FUCCI

TITOLIO

Demonstration:
Extra virgin olive oil

Cultivar
Ogliarola del Vulture and other varieties

Olive's grove age
30 - 40 years

Olive's grove location
Comune di Barile - Contrada Solagna del
Titolo - At 680 meters a.s.l.
Exposure: south - south east

Soil
Volcanic Layers: Lava, Lapilli, Ash And
Layers Of Clay

Harvest
End of October - Middle of November,
only by hand

Milling
Old (granite) mill stone
system with
continuous oil pressing
controlled temperature

Tasting Notes

This extra virgin olive oil "Titolio" is
the last word of our territory:
powerful, tendentially spicy with
high content of antioxidants/
polyphenols. Green, with golden
shades, scent of dill,
fennel, artichoke, pepper and hay.
Taste intensely fruity, complex and
elegant, spicy notes well
balanced, artichoke,
lettuce and almond.

Food Pairing
Vegetable crudités and seafood,
beef tartar, soup of vegetables.

Acidity
6,13 gr/L

Format:
6,500 L

Bottles Produced
2500



TITOLO 2015



Magnum
1500 ml.



DOCG
Superiore
1500 ml.



Docg
Superiore Riserva
1500 ml.



from Freeway Napoli Bari - Candela exit
Follow Potenza Mt(S)
Exit Potenza Mt(S)
Exit Barile Gioventu

Bari Palese ✈

Autostrada 



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