

Solagna del Titolo (Barile), Province of Potenza

Established: 1979

Owner: Fucci family

Winemaker: Elena Fucci

Production: 18,000 bottles

Hectares under vine: 6

Viticulture: Natural

Vegan Friendly



In less than a decade, and producing just one wine from her family's vineyards on Monte Vulture, Elena Fucci created a new classic in Italian winemaking.

Monte Vulture, a 1326 metre high extinct volcano in northern Basilicata, lends its name to Basilicata's most significant wine, Aglianico del Vulture. Aglianico has somewhat of a mythical reputation and, as one of Italy's three noble red grapes, is said by many to be the 'Barolo of the south'. On the steep slopes of Monte Vulture the vines benefit from the intense sunlight of the south and, at these altitudes, the dramatic day and night temperature differences that promote freshness and acidity. The climate is relatively cool and the harvest is one of the latest, beginning in the last week of October.

The Fucci's six hectares of sixty year old vines are located on the Titolo lava channel of Monte Vulture in northern Basilicata, grown at 600 metres on a volcanic lava mix known locally as *pozzolana*. The viticulture is organic and tending the grapes is labour intensive, picked by hand and crushed in small batches. Titolo is fermented in stainless and ageing takes place in new French barriques, followed by twelve months in the bottle. It is intensely aromatic with rich, ripe fruit, the palate full bodied with firm tannins and acidity, allowing it to age for many years. This is a wine that really speaks of its origins, both place and grape.

Aglianico del Vulture DOC 'Sceg'

A new wine for Elena, Sceg, pronounced sheg in Italian, is the name for pomegranate in Arbëreshë, an old dialect spoken by Albanians who emigrated to southern Italy centuries ago. These old vines, 70+ years, are owned by friends of her grandfather, Generoso, and were at risk of going untended. Aged in tonneaux for twelve months, its bright and juicy with dark berry fruit, spice and dried herbs and the palate shows Vulture's classic minerality and grippy tannins.

Aglianico del Vulture DOC 'Titolo'

2020 *It's almost impossible to pull away from the darkly alluring and utterly radiant aromatics of the 2020 Aglianico del Vulture Titolo. With each swirl, tobacco, ash and forest floor give way to crushed violets, black currants and mint candies. It washes across the palate like pure silk, at first pliant and soothing, yet quickly gains a more tactile crunch, as mineral-tinged fruits saturate, and savory herbal tones resonate throughout. The 2020 finishes structured and incredibly long with notes of salted licorice, balsamic spice and cocoa that never seem to quit, and yet, through it all, residual acids keep the mouth watering. This is deceptively attractive at this young stage, yet structured for the long haul-what a beauty. 95, Eric Guido*

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