

"ZIMBERNO," AGLIANICO DEL VULTURE, DOC, 2006

Azienda Agricola Michele Laluce



Michele Laluce



When you think of the region of Basilicata, you think of Aglianico del Vulture. Michele Laluce's 13-acre vineyard grows in the volcanic soils of Monte Vulture located in Ginestra. The grapes for this wine are grown in the Zimberno vineyard.

Uncertified Organic Wine (Producer states they do not use artificial fertilizers, herbicides or pesticides. While we cannot prove the veracity of this, we also have no reason to believe it is not true.)

Tasting notes: Medium-bodied, seductively soft and velvety smooth on the palate, it brims with plummy, briary, unctuously rich, ripe, black cherry aromas and flavors.

Region: Basilicata

Classification: Aglianico del Vulture DOC

Area of Production: Ginestra - Vulture

Grape Variety: 100% Aglianico

Soil: Volcanic

Average Age of Vines: 8 and 11 years

Trellising System: Guyot

Spacing of plants: 2.5 x 1.3 m

Production per Acre: 3.12 to 4.02 tons

Vinification Technique: Temperature controlled fermentation.

Maturation: Aged in large oak tanks up to 3 years.

Total Acidity: 5.4 g/l

Residual Sugar: 2.6g/l

PH: 3.3

Alcohol: 12.63%

Total Cases Produced: 1,660

2005 Vintage was a late harvest between October 20th and November 11th, 2005.

RECENT VINTAGE - 2005

🍷 **One bicchiere** "Michele Laluce produces several interesting territory-dedicated wines on his six hectares of vines in Ginestra, an excellent grape-growing area of vulture....the slim bodied Zimberno, Aglianico DOC (has) fresh fruit overtones." Gambero Rosso, Italian Wines 2008

RECENT VINTAGE - 2004

*** (Three Stars) Excellent "There is an intriguing ashen quality to the berry, cherry and dried flower flavors in this well-made Aglianico" Food&Wine's Wine Guide 2008

🍷 **One bicchiere - Gambero Rosso - Italian Wines 2007**