



*Vini nati in Terre Vulcaniche*



CANTINE DEL NOTAIO

# L' ATTO

Red I.G.T. Basilicata

*As good as the Lucanians*

## **Grape**

100% Aglianico del Vulture.

## **Harvesting**

manually in the first decade of October in the early stage of the maturing process.

## **Vinification**

maceration of 5 - 6 days and vinification in steel tanks at controlled temperature.

## **Aging**

in natural volcanic caves, in french oak barriques or tonneaux for more than 9 months.

## **Organoleptic Test**

*Color:* intense red ruby color.

*Nose:* fresh red fruit with spicy hints.

*Palate:* the taste is rich, full, intense with fine tannins that give length and persistence and a good body.

## **Matching Suggestions**

ideal with soups, pasta dishes with meat sauce and also with medium-aged cheeses.

## **Serving Temperature**

at room temperature, 16 - 18°C.

## **Size**

37,5 cl - 75 cl - 150 cl.



[www.cantinedelnotaio.it](http://www.cantinedelnotaio.it)