

Vigne Mastrodomenico

(IGT Basilicata)

100% Aglianico



The 'Mos' Aglianico takes its name because it as a Latin synonym that refers to 'origin' or 'tradition,' referencing the traditional approach to the land and the grapes that the land grows. The late ripening Aglianico grapes are harvested by hand from the volcanic soils that give a unique balance of structure, tannin, alcohol, and flavor. After fermentation, the wine was into used French oak barrels, and rested for 5 months before being bottled and set to lie for at least one year. The wine is deliciously round, full of tannin and grip, yet so loaded with fruit and spice and earthy complexities that the body feels seamless and smooth. A long finish full of savory character, and the acidity resounds and keeps the weight of this grape in perfect check.

Bon Vivant

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