



TENUTA  
**BOCCA DI LUPO**

## Bocca di Lupo

### Classification

Aglianico Castel del Monte D.O.C. – Certified organic wine

### Vintage

2019

### Grape variety

Aglianico

### Climate

The 2019 growing season was one of the coolest on record of the past several years and one of the most generous in terms of precipitation. Winter was quite mild with temperatures that rarely fell below zero. Copious rainfall during the initial months of the year ensured a good vegetative growth, consistent with the previous vintage. Spring weather was cool with temperatures that were lower than seasonal averages, especially during May. These climatic conditions led to a delay in the phenological phase of flowering of about two weeks compared to past seasons. Beautiful weather set in at the beginning of June and rapid shoot development followed guaranteeing good canopy. Moderate rain showers fell in the month of July when the vines needed it the most to sustain berry growth and development and provided important groundwater resources, essential for an optimal vegetative cycle. Selective leaf removal, cluster thinning and favorable climate conditions with good temperatures swings between day/night brought the grapes to peak ripeness. Hand harvesting operations of Aglianico began the second week of October, making 2019 the latest grape harvest on record at Tenuta Bocca di Lupo. This year's favorable weather trends prolonged the grapes ripening phase, more so than in past vintages, producing extremely refined wines with great complexity.

### Vinification and aging

The grapes were hand harvested into crates and clusters were carefully selected on sorting tables. Alcoholic fermentation took place in stainless steel truncated cone vats at a controlled temperature of 28 °C (82 °F). Maceration on the skins took place over a period of 15 days with punch downs performed at regular intervals alternating between délestage and pump overs for a gentle and delicate extraction process. During this phase, we decided to remove most of the pips so they would not impart any astringent qualities to the wine. Once fermentation was complete, the wine was transferred into French oak barriques where malolactic fermentation and aging took place. Bocca di Lupo was bottled and aged for at least one year in the bottle.

### Alcohol content

14.5% by Vol.





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**Historical data**

Tenuta Bocca di Lupo is located at an altitude of 250 meters above sea level (820 feet) in the heart of the rugged Murgia area near Minervino Murge about 90 kilometers west of Bari. All of the estate's vineyards are certified organic and are located on calcareous and low-nutrient soils that are excellent for producing the finest quality red wines and superb white wines. The main grape varieties grown are: Chardonnay, Fiano, Aglianico, Nero di Troia, Cabernet Sauvignon and Moscato di Trani. Bocca di Lupo is the spark that lit Tormaresca's enological dream. The desire to re-discover the noble and austere Aglianico grape variety by offering an alternative yet authentic interpretation has guided this project for the past fifteen years. Fully mature vines allow us to produce concentrated grapes perfect for producing wines with great aging potential.

**Tasting notes**

Bocca di Lupo 2019 is a deep, intense ruby red color. The nose expresses notes of red fruit like morello cherries, currants, and ripe pomegranates. The complex bouquet is completed by spicy hints of white pepper and licorice accompanied by balsamic notes of thyme and eucalyptus. The palate is refined with vibrant yet silky tannins. A lengthy and persistent finish delivers pleasant sensations of freshness and complexity. Bocca di Lupo 2019 reveals excellent aging potential.





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