



TENUTA
BOCCA DI LUPO



Bocca di Lupo

Classification

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

Vintage

2020

Grape variety

Aglianico

Climate

The 2020 growing season began with mild winter weather and very limited precipitation. A sudden drop in temperatures at the end of March and snowfall on April 1st caused a delay in the vines' phenological development but did not adversely affect the buds. Repeated rain showers in spring provided the vines with good groundwater resources and rising daytime temperatures boosted bud growth and development.

Meticulous canopy management at the end of October was essential for ensuring good air circulation around grape clusters and preventing the onset of fungal diseases considering precipitation levels in spring.

From the end of June until mid-September, higher temperatures and a significant lack of rainfall dominated the area. Despite persistent drought conditions, the vines didn't show signs of weak vegetative growth thanks to precision irrigation.

Aglianico grapes for Bocca di Lupo were hand harvested the second week of October. Harvested fruit was at peak ripeness and able to impart complexity and elegance.

Vinification and aging

Bocca di Lupo is crafted from the estate's best vineyards. Harvesting operations were done exclusively by hand, brought to the cellar and 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, most of the pips were removed so they would not impart any astringent or bitter 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.





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Alcohol content

14% by Vol.

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 is an intense ruby red color. The nose presents notes of red fruit especially cherries and black mulberries in perfect balance with floral sensations and fresh spicy notes. The palate is vibrant, persistent defined by lively tannins. A long soft finish delivers pleasant sensations of freshness and complexity.

