



TENUTA
BOCCA DI LUPO

Bocca di Lupo

Classification

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

Vintage

2021

Grape variety

Aglianico

Climate

The 2021 growing season began with budbreak occurring slightly later than average. A sudden rise in temperatures at the end of April prompted rapid shoot growth and allowed the vines to speed up physiological processes, offsetting the initial delay and putting the vines' phenological stages back on track. The summer months, from June to the end of August, brought significant drought conditions and high temperatures that proved to be a challenge in the vineyards. The unique characteristics of Tenuta Bocca di Lupo's soils together with precision irrigation maintained good balance in the vineyards ensuring Aglianico grapes reached peak ripeness with a firm crisp texture. Weather from the beginning of September up until harvest time, which took place the third week of October, brought only very limited precipitation which enabled normal harvesting operations to come to a successful conclusion.

Vinification and aging

Bocca di Lupo is crafted from the estate's best vineyards. Harvesting operations were conducted exclusively by hand, placed into crates then brought to the cellar and carefully selected on sorting tables. Alcoholic fermentation took place in stainless steel truncated cone shaped 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.

Alcohol content

14,5% by Vol.





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Historical data

Tenuta Bocca di Lupo estate 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, Cabernet Franc 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 a lively ruby red color. The nose delivers notes of ripe red fruit especially black cherries and red cherries together with hints of vanilla and cloves. The bouquet is completed by notes of dark chocolate and tobacco leaves. A rich and mouth filling entry evolves into striking harmony in the glass, sustained by lively, savory and refined tannins that accompany a lengthy persistent finish.

