



TENUTA
BOCCA DI LUPO

Bocca di Lupo

Classification

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

Vintage

2022

Grape variety

Aglianico

Climate

The 2022 growing season was characterized by a generally dry winter and a sunny, warm spring and summer that continued until mid-August. Aglianico vines began budbreak around mid-April, in line with the previous vintage. Rising temperatures in mid-May accelerated shoot growth and flowering, which took place towards the end of the month. Careful and measured irrigation management allowed the vines to grow in a balanced way, producing well-formed clusters.

Rainfall between the end of August and the first week of September, together with a drop in temperatures, favored the onset of an optimal ripening phase. Excellent autumn conditions ensured a high-quality harvest, which took place between the first and second ten days of October. At harvest time, the grapes were perfectly intact and at ideal ripeness.

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.

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



Codice Organismo di Controllo IT BIO 007 – A91G Certificato di conformità in corso di validità



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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 2022 is an intense ruby-red color. The nose is fresh and complex with elegant notes of wild berries, cherries, and red cranberries alternating with bright pomegranate. Delicate floral nuances of violets merge with pleasant spicy notes of cinnamon and licorice. The palate is rich and savory, beautifully balanced and persistent, supported by enveloping, well-integrated tannins. The finish is ample and vibrant, defined by a pleasant freshness that anticipates the wine's long aging potential.

