



## TENUTA **BOCCA DI LUPO**



### TRENTANGELI

#### **Classification**

Rosso Castel del Monte D.O.C. – Certified Organic Wine

#### **Vintage**

2019

#### **Grape variety**

Aglianico, Cabernet Sauvignon, Syrah

#### **Climate**

The 2019 growing season was one of the coolest and wettest of the past few years. Winter was mild with temperatures rarely dropping below zero. The beginning of the year brought abundant rain showers that ensured a good start to vine growth, comparable to last year's timetable. Spring was cool and temperatures were lower than seasonal averages, especially during May. As beautiful summer weather got underway the first week of June, the shoots grew at a rapid pace providing good grapevine canopy. Light revitalizing rainfall came in July at just the right time for both the vines and fruit providing much needed water resources to guarantee balanced vegetative growth. Normal weather patterns with good temperature swings, selective leaf removal and cluster thinning resulted in an optimal ripening phase. Harvesting activities began in September with Syrah and Cabernet and were completed at the beginning of October with Aglianico.

#### **Vinification and aging**

Each grape variety was harvested separately depending on the degree of ripeness. Upon arrival at the cellar, grapes were destemmed and delicately crushed. The must was then transferred into stainless steel vats where alcoholic fermentation took place at a controlled temperature of 26-28 °C (79-82 °F). Maceration on the skins took place over a period of approximately ten days performing gentle punch downs and pump overs for a balanced and gradual extraction of colors and flavors. Once alcoholic fermentation was complete, the wine was transferred to French and Hungarian oak barriques for malolactic fermentation and aging.

#### **Alcohol content**

14.5% by Vol.





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**Historical data**

The Bocca di Lupo estate is located at an altitude of 250 meters above sea level (820 feet) in the heart of the untamed Murgia area near Minervino Murge about 90 kilometers west of Bari. The calcareous and low-nutrient soils in this area are excellent for producing the finest quality red wines and superb white wines. The estate covers an area of 130 hectares (321 acres) entirely planted with vineyards that are certified organic. The main grape varieties grown are: Chardonnay, Fiano, Aglianico, Nero di Troia, Cabernet Sauvignon and Moscato di Trani.

Aglianico, one of the most noble grape varieties in Southern Italy, together with Cabernet Sauvignon form a new expression of this distinctive wine. Trentangeli, that was crafted for wine enthusiasts passionate about this grape variety and its fascinating complexity, has a unique identity that expresses its elegant and supple character.

**Tasting notes**

Trentangeli is a vibrant ruby red color. The nose offers fresh notes of red fruit and undergrowth with pleasant spicy aromas of cacao and vanilla. A well-balanced and savory palate delivers lively, mouth filling tannins.

