



TENUTA BOCCA DI LUPO

TRENTANGELI

Classification

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

Vintage

2021

Grape variety

Aglianico

Climate

The 2021 growing season was defined by hot and dry weather. A drop in temperatures during the first half of April caused a delay in budbreak but did not negatively impact growth of the buds. Spring brought warmer temperatures that boosted good shoot growth and allowed the vines' physiological development to catch up to a normal pace in the growing season while allowing phenological phases to adjust to normal seasonal averages. The summer months saw significant drought conditions and high temperatures but was accompanied by excellent temperature swings between day and night and precision irrigation. Aglianico grapes were firm, crisp and perfectly ripe at harvest time which took place during the month of October.

Vinification and aging

Freshly harvested Aglianico grapes were brought to the cellar, 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 light pump overs.

Once alcoholic fermentation was complete, the wine was transferred to French oak barriques for malolactic fermentation and aging.



Alcohol content

14% by Vol.

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 rugged 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 120 hectares (297 acres) entirely planted with vineyards that are certified organic. The main grape varieties grown are: Chardonnay, Fiano, Aglianico, Nero di Troia, Cabernet Sauvignon, Cabernet Franc and Moscato di Trani.





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Aglianico, one of the most noble grape varieties in Southern Italy, presents a new expression in this wine. Trentangeli was crafted to invite wine enthusiasts passionate about this grape variety to appreciate its fascinating complexity, unique identity and elegant supple character.

Tasting notes

Trentangeli 2021 is bright red with lively purple hues. The nose offers fruity aromas of cherries and pomegranates together with sweet spicy hints of licorice, white pepper and coffee powder. The palate is vibrant, fresh with pleasant tannins closing with a savory finish.

