



TORMARESCA 2013 BOCCA DI LUPO CASTEL DEL MONTE DOC

ORIGIN

Castel del Monte DOC

VINTAGE

2013

BLEND

100% Organically Grown

Aglianico

ALCOHOL

14.0% Vol.

VINTAGE

- The 2013 vintage was characterized by favorable conditions that assisted in the growth and development of the vines and a slow, balanced ripening of the crop. The winter saw more rainfall than normal and was followed by a summer with cooler temperatures.
- The brief delay created in the initial phases of the growing season was brought back into balance by harvest and the wines had a supple, silky texture.
- The Aglianico was picked between October 3rd and October 17th.

VINEYARD HISTORY

- Tormaresca was founded in 1998 with the investment and vision of the Antinori family in Italy's Puglia region.
- The Tormaresca estate is comprised of two properties: Bocca di Lupo and Masseria Maime. Bocca di Lupo is 820 feet above sea level and is located in Murgia. It is planted primarily with 250 acres of Chardonnay, Aglianico and Cabernet Sauvignon. Masseria Maime is located in the Salento region and is planted primarily with 860 acres of Negroamaro, Cabernet Sauvignon and Primitivo.

VINIFICATION

- The organic grapes were picked at optimum ripeness levels to ensure maximum degree of structure and body in the wine.
- After de-stemming and soft pressing, the must was fermented in stainless steel tanks at temperatures between 77-81° Fahrenheit.
- The wine was then run from its skins and placed directly into small barrels, principally French oak, where it underwent malolactic fermentation.
- The wine was aged in oak for 15 months, and was then bottle aged for 24 months before release.
- The 2013 vintage of Bocca di Lupo is certified organic by BioAgriCert.

TASTING NOTES

The 2013 Bocca di Lupo is an intense ruby red with a nose that is ample and quite intense with fruit. The wine has pleasant balsamic sensations and sweet spices of nutmeg and licorice.