



ALCOHOL: 14%

BLEND:

100% Organically Grown Aglianico

CASTEL DEL MONTE DOC

2014 Bocca di Lupo

VINTAGE NOTES

- The 2014 vintage was characterized by a rainy spring and a cool summer. Temperature swings from daytime heat and evening coolness helped achieve quality and sustained acidity.
- The harvested grapes, however, were healthy and well-balanced due to the care taken in the vineyards early on.
- For this reason, the wine is distinguished by its elegant structure and aromas, which fully bring out its personal style.
- The Aglianico was picked in the first two weeks of October.

HISTORY NOTES

- 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, located in Murgia, and Masseria Maime, located in the Salento region.

WINEMAKING NOTES

- The BioAgriCert certified 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 77-81° Fahrenheit.
- The wine was run from its skins and placed directly into small barrels, principally French oak, where it underwent malolactic fermentation.

TASTING NOTES

The 2014 vintage of Bocca di Lupo is an intense ruby red in color with pleasurable sensations of ripe fruit and sweet spices. Balsamic aromas are also felt along with notes of plums, jam, pepper, and chocolate. The palate of this red wine is enveloping and persistent with vivid and vibrant tannins.