

# Elena Fucci – Titolo by Amphora 2019

## Tech Specs

Type:	Red Still Wine
Ingredients:	Aglianico del Vulture 100%
Region/Subregion:	Basilicata, Vulture
Organic?	Yes
Vegan?	Yes
Sustainable?	Yes
ABV:	14%

## A closer look...

Total Production:	278 cases
Vineyard:	Titolo Vineyards
Soil:	Volcanic
Age of Vines:	1960
Vineyard Size:	6.5 hectares
Climate:	Location: Barile – Contrada Solagna del Titolo. Exposition: S–SE ; Elevation 600 meters. Distance from Sea 85 Km (Adriatic).
Farming Methods:	The harvest usually takes place at the end of October, with optimal phenolic ripeness. The hand-picked grapes are promptly taken to the cellar. We are organic (also because we live in the vineyards). We organize our work based on the trend of the season and above all on forecast models adopted together with the measurements of our weather stations and sensors present in the vineyard (in addition to our experience).
Fermentation Methods:	first selected on the sorting table, and then delicately de-stemmed through a destemmer with an optical sensor. This leaves the berry intact and allows only the perfect grapes to pass through. Then the grapes go in the special Amphora for the vinification. Here we make only 1 top-up per day. After the alcoholic fermentation the wine is drawn off, the skins are pressed and returned to the amphora for malolactic fermentation, and aging for a total of 18 months.
Winemaker:	Elena Fucci
Eleveage:	18 months in Amphora then 6 months in bottle.
Fining/Filtration:	No
Residual Sugars:	0.23g/L
Acidity:	6.99
SO2:	15 mg/L

## All about this bottle

The Titolo Tower is a house on the outskirts of Barile, in the North of Basilicata, immersed between vineyard and olive groves that have been tended to for 4 generations. The story of the Fucci Family, over the last few years, is one of a prestigious wine: Titolo, named after the local volcanic territory in the region.

## Extra, Extra!

[www.elenafuccivini.com](http://www.elenafuccivini.com)



# T EDWARD