

ALTA SELEZIONE



MAMA – 2013 VINTAGE

Grape Varieties: 100% Aglianico

Production Zone: High Salento, 70 m above the sea level

Soils: tufaceous-calcareous

Training System: Spur cordon

Plant density: 4500 Plants/Ha

Yield per hectare: 80 quintals

Yield of grapes in wine: 40% of must

Harvest Period: Last Ten days of August

Vinification and Ageing

Harvest: The grapes harvested in boxes at dawn are

Processed whole directly in the press.

Vinification: After a short pre-fermentation maceration,
only the free-run must is extracted for a remaining yield of 40%

Fermentation: 20-25 days at 13°C.

According to the classic method, the base wine is re-fermented
in the bottle for about 40 days; these are followed by a period
of **refinement on the lees of 100 months.**

Dégorgement: March 2022

Analytical Data

Alcohol: 12,23% Vol.

PH: 3,18

Total Acidity: 6,5 g/l

Residual Sugars: 2,5 g/l

