



TECNICAL SHEETS



Denomination

Aglianico del Vulture

Aging

12 months in barrique of 200 lt
+ 12 months in bottled

Region

Basilicata – Barile (PZ)

Grape Variety

Aglianico del Vulture 100%

Vineyard

Positioned at the foot of Mount Vulture (ancient extinct volcano), in the village of Barile, the heart of production from the Aglianico del Vulture, one of the most suitable areas with a terroir and a unique microclimate.

Growing System

Short Guyot, Capanno vulturino

Green manure

Beans grown in the farm

Sulfites

Maximum 2 mg/l

Alcohol

14%

T° of service

16-18° C

Decantation

Min. 30 minutes

Harvest

Being one of the latests harvests in Italy; according to the weather, it may begin at the end of October or the beginning of November.

The grapes are collected only by hand using small baskets, which are promptly taken to the cellar for vinification.

Hectares

6 ha

Vineyard age

50 – 70 years

TITOLO

Aglianico del Vulture DOC

Vinification

The grapes, collected in small baskets are taken directly to the cellar for selection and removal from the vine. The whole grapes are then put into steel tanks for the alcoholic fermentation (maceration lasts the same amount of time as fermentation). Afterward the 'must' is 'drawn off' and the dregs are soft pressed. Malolactic fermentation occurs in barriques of 200 l. (50% new) for a total of 12 months.

Additional aging takes place in bottles for 12 more months before release.

Tasting Notes

Intense ruby color with strong garnet reflections. Ample and complex perfume, decidedly mineral, fruity and ethereally youthful with clear spicy hints. Aroma provokes strong sensation of cherry, currant, rosemary, tobacco and cinnamon. Has a dry, warm flavor, broad structure and persistent, aromatic and long finish. Wine of strong personality, representative of its territory and destined to have a great future.

Soil

Volcanic layers: lava, lapilli, ash and layers of clay

Yeast

Selected

Available Formats

750 - 1500 - 3000 ml

Bottles produced

28.000



Denomination
 Aglianico del Vulture DOC
Aging
 18 months in amphora of 700 lt
 in untreated terracotta,
 following aging of 6 months in bottle
Region
 Basilicata – Barile (PZ)
Grape Variety
 Aglianico del Vulture 100%
Vineyard
 Barile town
 Contrada Solagna del Titolo
 600 m.s.l.
Exposure - south – south east
Growing System
 Short Guyot, Capanno Vulturino
Biological
 Green manure
 Beans grown
 in the farm
Sulfites
 Maximum 2 mg/L
Alcohol
 14%
T° of service
 Decantation min. 15 minutes
Decantation
 Min. 30 minutes
Harvest
 End of October – November,
 only by hands.
Hectares
 6 ha
Vineyard age
 50 – 70 years

TITOLO by AMPHORA **Aglianico del Vulture DOC**

Vinification

Selection of the grapes, destemming
 and with almost whole berries ferments
 in an untreated terracotta amphora
 from the Impurenta (Florence) at
 controlled temperature with
 maceration on the skins for the
 whole time of alcoholic fermentation
 (12-13 days) with continuous
 delestages and replacements.
 Separation of the must from the skins,
 soft 1-atmosphere pressing,
 and subsequent malolactic
 fermentation always in terracotta.

Tasting notes

Ruby intense with garnet reflections,
 perfume and large complex with spicy
 sharp hints of peppers and jam fruit
 currant and tobacco.
 Big aromatic persistence with large
 structure and strong personality
 'sin by youth' thanks to minerality
 and spidity even more pronounced.

Soil

Volcanic layers: lava, lapilli,
 ash and layers of clay

Yeast

Selected

Available Formats

Bordolese 0,75 Lt
 Bottles produced
 933



TITOLO Pink Edition

Igt Basilicata Rosato

Denomination
Igt Basilicata Rosato

Region
Basilicata – Barile (PZ)
Grape Variety
Aglianico 100%

Vineyard

Positioned at the foot of Monte Vulture (ancient extinct volcano), in the village of Barile, the heart of production of the Aglianico del Vulture. For the production of our Titolo Pink Edition we have chosen our youngest vineyards with age between 6 and 10 years.

Growing System
Short Guyot

Green manure
Beans grown in the farm

Sulfites
2 mg/l.

Alcohol
12,50%

T° of service
10° C

Decantation
Not needed

Harvest
Harvest made in the first week of October only by and from the youngest part of our vineyards and promptly brought in cellar for the winemaking.

Vinification

The grapes collected in small baskets are taken directly to the cellar for the selection and the refreshment. Then are destemmed and the whole grapes are put into the steel tanks for the cryomaceration for 4 days. Then the dregs are soft pressed (cycle of 30 minutes) and in the steel tanks made the alcoholic fermentation.

At the end, the wine are stabilized with the cold for 2-3 months around.

The wine are filtered and bottled, and aged for other 2 months.

Tasting Notes

Intense and bright pink color. On the nose, a bouquet of fruity aromas with hints of citrus, strawberries and white flowers. In the mouth mineral, savory and of great balance.




ELENA FUCCI

TITOLO

Aglianico del Vulture DOCG Superiore

Denomination
Aglianico del Vulture DOCG Superiore

Aging

3 years

Region

Basilicata – Barile (PZ)

Grape Variety

Aglianico del Vulture 100%

Vineyards

Positioned at the foot of Mount Vulture (ancient extinct volcano), in the village of Barile, the heart of production from the Aglianico del Vulture, one of the most suitable areas with a terroir and a unique microclimate.

Growing System

Short Guyot, Capanno vulturino

Green manure

Beans grown in the farm

Sulfites

Maximum 2 mg/l.

Alcohol

14%

T° of service

16-18° C

Decantation

Min. 30 minutes

Harvest

Harvest by hand of the part of a 70 year old vineyard with a perfect phenolic maturation. Selection of grapes is done on a sorting table.

Hectares

6 ha

Vineyard age

50 – 70 years

Vinification

The grapes collected in small baskets are taken directly to the cellar, then destemmed and selected on a sorting table. Whole grapes are placed in steel tanks for alcoholic fermentation and maceration of the skins. Malolactic fermentation in french oak barrels of 200 l. (50% new) takes place in 24 months. The aging is completed for 12 more months in bottles before the release.

Tasting Notes

Vintage of great charm and seduction: concentrated, rich and balanced, with intense ruby color. Elegant and smooth in its tannin, by concentration of aromatic herbs and spicy notes. Fruity richness evoking cherry and morello cherry, with aromatic and a final persistence of tobacco, supported by one important acid vein that gives an enticing freshness.

Soil

Volcanic layers: lava, lapilli, ash and layers of clay

Yeast

Selected

Available Formats

Bordelese 0,75 Lt

Bottles produced

400



TITOLO

Aglianico del Vulture DOCG Superiore Riserva

Denomination
Aglianico del Vulture DOCG Superiore Riserva

Aging

5 years

Region

Basilicata – Barile (PZ)

Grape Variety

Aglianico del Vulture 100%

Vineyards

Positioned at the foot of Mount Vulture (ancient extinct volcano), in the village of Barile, the heart of production from the Aglianico del Vulture, one of the most suitable areas with a terroir and a unique microclimate.

Growing System

Short Guyot,

Green manure

Beans grown in the farm

Sulfites

Maximum 2 mg/L

Alcohol

14%

T° of service

16-18° C

Decantation

Min. 30 minutes

Harvest

Harvest by hand of the part of a 70 year old vineyard with a perfect phenolic maturation.

Selection of grapes is done on a sorting table.

Hectares

6 ha

Vineyard age

50 – 70 years

Available Formats

Bordelese 0,75 Lt

Bottles produced

400

Vinification

The grapes collected in small baskets are taken to the cellar, destemmed and selected on a sorting table. The whole grapes are placed in steel tanks for alcoholic fermentation and maceration of the skins. Malolactic fermentation in 200 l. french oak barriques (50% new) for 12 months. It follows 24 months of aging in 500 l. new tonneaux. Then aging for 12 months in bottle before release.

Tasting Notes

Here's a new discovery that I'd like to broadcast near and far. This Riserva is a new wine from Elena Fucci that has been initiated with the 2013 vintage. It is a limited-edition wine made only in magnums. In fact, I tasted bottle number 1 of 400, in order to write this review. The 2013 Aglianico del Vulture Superiore Riserva Titolo has dark and savory expression with an evolved and profound bouquet that covers all the bases. It offers dried fruit and blackberry with smoke, ash and crushed river stone. This mineral identity is the wine's most important defining characteristic. Aglianico tends to deliver astringent tannin, but Riserva shows excellent integration and structural management. A new benchmark wine for southern Italy has just been created. (Monica Larner - Robert Parker).

Soil

Volcanic layers: lava, lapilli, ash and layers of clay

Yeast

Selected





TITOLO II Vermut

based on Aglianico del Vulture

product name

Titolo Vermouth

typology

red Vermouth

alcohol

16% vol.

ingredients

Wine: sugar, alcohol, infusion of herbs and spices, secret recipe, natural flavors.

organoleptic profile

The sweet notes of vanilla accompany the tasting of this red Vermouth made from Aglianico del Vulture wine. The Mediterranean profile is clear thanks to the sweet orange and bitter, lemon and tamarind give freshness and body, together with the balsamic charge of the typical plants of the Mediterranean scrub, such as savory, rosemary and juniper. The tasting ends with a pleasant floral sensation of rose and hibiscus, along with an interesting balance between sweetness of spices and the intense body typical of the vine.

service temperature

4-6°C

service

Perfectly smooth to better appreciate the different nuances. When mixed it embellishes great cocktails.

capacity

500ml



TITOLO La Grappa

from 'Aglianico del Vulture' pomace

The raw material is the starting point for the best grappa: a refined and local pomace processed following the old traditions by distillery Francesco in Santa Massenza. A pomace processed to get a pure and elegant spirit.

Type

From pomace of biological Aglianico grapes

Vineyard

Titolo (Contrada Solagna del Titolo) - Barile (PZ)

Alcoholic

42% vol.

Artisanal distillation

Our grappa is made from continuous Bain-Marie still, in order to get a precise processing of the pomace. The pomace is heated in Bain-Marie still, the steam is put into a cavity of the distiller (not directly in the raw material). The boiling of the pomace is slow and continuous, in this way it is possible to get an elegant distilling extreme cleanliness on the palate.

Tasting notes

The color is transparent and limpid, the scent is intense and lasting. Fresh and intense taste on the palate.

The closure

Natural cork

Service

Serve at room temperature, in a tulip shaped glass. During summer, serve at cellar temperature, 16/18°C.

Pairing

Tuscan cigar

Format

500 ml

TITOLIO

Denomination
Extra virgin olive oil

Cultivar
Ogliarola del Vulture and other varieties

Olive's grove age
30 - 40 years

Olive's grove location
Comune di Barile - Contrada Solagna del
Titolo - At 600 meters a.s.l.
Exposure: south - south east

Soil
Volcanic Layers: Lava, Lapilli, Ash And
Layers Of Clay

Harvest
End of October - Middle of November,
only by hand
Milling

Old (granite) mill stone
system with
continuous old pressing
controlled temperature

Tasting Notes

This extra virgin olive oil "Titolio" is the last word of our territory: powerful, tendentially spicy with high content of antioxidants' polyphenols. Green, with golden shades, scent of dill, fennel, artichoke, pepper and hay. Taste intently fruity, complex and elegant, spicy notes well balanced, artichoke, lettuce and almond.

Food Pairing

Vegetable crudites and seafood, beef tartar, soup of vegetables

Acidity

0,13 gr/l.

Formats

0,500 L.

Bottles Produced

2500



TITOLO
Formats



Bordolese
750 ml.



Magnum
1500 ml.



Jeroboam
3000 ml.

TITOLO



Magnum
1500 ml.



Docg
Superiore
1500 ml.



Docg
Superiore Riserva
1500 ml.

SCEG was born in 2016 from my own will to help out some friends of my grandfather Generoso. My 94-year old grandfather has always worked in our vineyards and he spent his whole life together to his friends.

They too joined the club of the elders over ninety-year and have their vineyards close to ours. Given their age, they have difficulty in working the vines but do not want to leave the vineyards and have afraid they will disappear. On the suggestion of my grandfather, I have decided to take under my super-vision the vineyards and make a wine from his friends' vines. I am in love with my land and I am very proud to make a contribution to avoid losing such a vines heritage, which would be a heavy heart for all of us.

Parcels are four in the same area of my vineyards, with similar exposition (south, south-east) and soil (pozzolana, ashes, lapilli and clay). They extend out for almost 1.5 hectares with 70+ years old vine, being altogether almost 5,000.

The first stage of this project was to place the training system to fulfil the potential of the vines: we decided to use the guyot and reduce the number of plants: lower yield positively impacts on the consistency of the grapes.

In the agronomic part, we had an organic approach by following the Vulture traditions: all the operations were made almost on hands by the old farmers themselves.

Also the harvesting was made on hands and then the grapes were collected to my cellar. Wine-making was managed to let the wine almost easy-to-drink for everyday life: hence maceration was not so long (14 days), we made use of 500-liter barrels to make the wine smoother.

We made few bottles by the 2016 and 2017 vintages to assess the wine amongst our community, finally we decided the 2018 vintage was ready to be merchandised and let it known by the passionate about wine.

We choose together to name the wine SCEG (pomegranate) since it means, in the Arbereshe dialect spoken by the elderly in Barile, symbol of good luck, wealth and prosperity.

SCEG

Aglianico del Vulture DOC

Denomination

Aglianico del Vulture

Aging

12 months in 500 lt tonneaux

and 6 months bottles at least

Region

Basilicata – Barile (PZ)

Grape Variety

Aglianico del Vulture 100%

Vineyard

From various area of Barile town,

on Vulture mountain we have

recovered some little parcel of

vineyard with almost 70 years old

Growing System

Guyot

Green manure

Beans grown in the farm

Sulfites

Maximum 2 mg/L

Alcohol

13,5%

T° of service

16-18° C

decanting

Min. 15 minutes

Harvest

Only by hands in the first days

of November, when the night

temperature are very cold, its ideal

for pick up the grape in the morning

Hectares

1,5 ha

Vinification

The grapes, collected in small baskets are taken

directly to the cellar for selection and removal

from the vine. The whole grapes are then put

into steel tanks for the alcoholic fermentation

(maceration during around 14 days). Afterward

the 'must' is 'drawn off' and the dregs are soft

pressed. Malolactic fermentation occurs) in 500

lt tonneaux new for a total 12 months.

Following age 6 months at least in bottles

before release.

Tasting Notes

Fresh and well-meshed, this is a medium-

to full-bodied red, with creamy tannins

and a rich note of smoke-tinged mineral

underscoring the lovely range of ripe black

cherry, dried thyme and fig cake flavors

and hints of ground cumin and white pepper.

This is round and finely balanced, with a

long, lingering finish that echoes the spice

and mineral detail. Expression of this

exceptional land and of one of the most

important Italian grape.

Soil

Volcanic layers: lava, lapilli,

ash and layers of clay

Yeast

Selected

Available Formats

750 ml

Bottles produced

7.000





from **Freeway Napoli Bari - Candela exit**

Follow Potenza Melfi

Exit Potenza Melfi

Exit Barile Ginestra

Bari Palese ✈

Autostrada

Barile



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