
ELENA FUCCI

TECNICAL SHEETS

ELENA FUCCI

TITOLO

Aglianico del Vulture DOC

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

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



TITOLO by AMPHORA

Aglianico del Vulture DOC

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

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 sapidity 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 choosen 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 prontly 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 thanks made the alcoholic fermentation.
At the end, the wine are stabylized with the cold for 2-3 months around.
The wine are filtred 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 grownin 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
Bordolese 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
Bordolese 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 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 temperatura, 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 intensly 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



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TITOLO
Formats

ELENA FUCCI



Bordolese
750 ml.



Magnum
1500 ml.



Jeroboam
3000 ml.

TITOLO



Magnum
1500 ml.



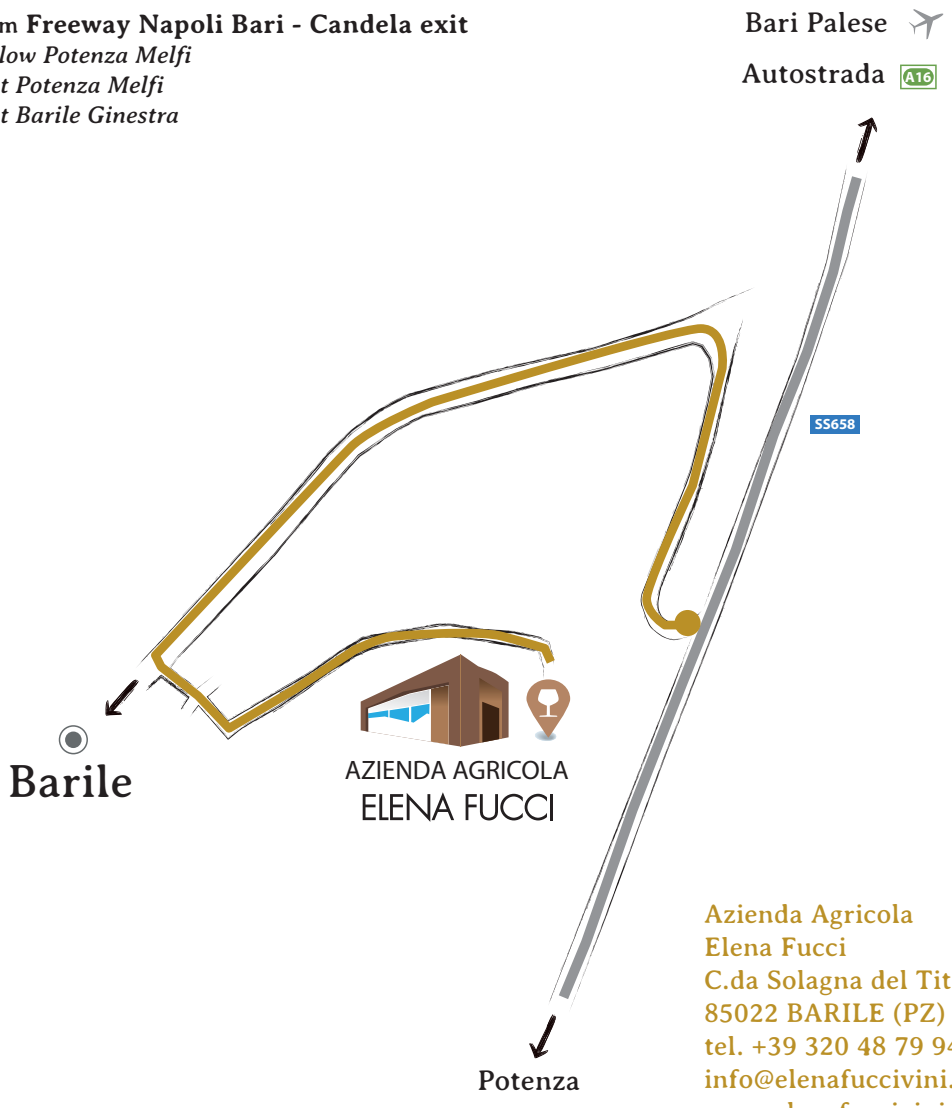
Docg
Superiore
1500 ml.



Docg
Superiore Riserva
1500 ml.



from **Freeway Napoli Bari - Candela exit**
Follow Potenza Melfi
Exit Potenza Melfi
Exit Barile Ginestra



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