



## **SCEG** Aglianico del Vulture DOC

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**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 2019

## 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

### VINEYARD AGE

70 +



### 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



## THE CAST





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[scegwine@gmail.com](mailto:scegwine@gmail.com)

