



Aglianico del Vulture DOC



- Lelusi Viticoltori is a young family estate located in Barile, Basilicata. The name “LeLuSi” comes from the first two letters of the owners’ names: Letizia, Luca and Simona.
- The winery is located at the foothills of Mount Vulture, an extinct volcano. The fertile volcanic soil allows for the cultivation of excellent grapes and olive oil and is rich in mineral waters.
- The vineyard, located at an altitude of 1,640 feet above the sea level, is planted with 6 hectares of Aglianico vines and enjoys a southwestern exposure. Aglianico del Vulture was awarded DOC status in 1971 and is considered among the finest wines produced in Italy.

Varietal: 100% Aglianico

Appellation: Aglianico del Vulture DOC

Production Zone: Mount Vulture, Basilicata; altitude 500m a.s.l

Soil: Clay loam

Vinification: Hand harvest in November. Fermentation and maceration in stainless steel tanks for a period of 15-20 days

Maturation: 14-16 months in French oak barrels and additional 6 months in bottle before release

A young winery with strong family values, Lelusi, has grown quickly and become a favorite for Basilicata wines. Situated on the slopes of Vulture, an inactive volcano, the soil composition is a mixture of volcanic cinder that is unique to the area.



- *Dark ruby red color. On the nose it expresses an intense bouquet of blackberries, spices (black pepper) with notes of licorice. On the palate is complex and has a full persistent quality with hints of black fruits.*
- *Best suited for red meats, lamb, wild game and aged cheeses.*

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