



MUSTO CARMELITANO

Aglianico del Vulture 'Etichetta Bianca'

Musto Carmelitano offers an honest, unadulterated taste of what great Aglianico can and should be. Beautiful, elegant and balanced, the family's wines are a revelation, finally unveiling the true soul of one of Italy's most noble grapes. Elisabetta and her brother, Luigi, are the heart of this family estate, both young, deeply passionate vine growers determined to show the world what they feel is the true expression of older-vine Aglianico grown on Basilicata's unique volcanic soils.



WINERY: Azienda Agricola Musto Carmelitano

WINEMAKERS: Elisabetta Musto Carmelitano

ESTABLISHED: 1985

REGION: ITALY • Basilicata • Maschito

APPELLATION: Aglianico del Vulture DOC

BLEND: 100% Aglianico

VINEYARDS: The estate's special "white label" Aglianico is a selection of fruit from the family's oldest vines across their holdings. It is a wine crafted only in the very best vintages.

AGE OF VINES: 100+ years

WINEMAKING: Hand-harvested in October. Fermented on indigenous yeasts in temperature-controlled tank. Aged in cement tank for 14 months, then another two months in bottle. No added sulfites. Unfined and unfiltered.

TASTING IMPRESSIONS: Complex yet elegant; black cherries and plums mix with licorice and incense. Tannins are refined; long finish.

PAIRING SUGGESTIONS: Grilled steak; osso bucco; game



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