

MUSTO CARMELITANO

Aglianico del Vulture 'Maschitano Rosso'

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: Estate vineyards sit some 2,000 feet above sea level, on a mix of clay, chalk and volcanic soils, on the southern slopes of Monte Vulture.

AGE OF VINES: 10-25 years

WINEMAKING: Hand-harvested at the end of November. Fermented on indigenous yeasts in temperature-controlled, stainless steel tanks. Aged in tank and then for two months in bottle before release. Bottled unfined and unfiltered.

TASTING IMPRESSIONS: Zesty and fruity, with tangy red berry flavors and aromas of violets, lavender and licorice.

PAIRING SUGGESTIONS: Lamb sausages; pasta with meat sauce

NOTES: Maschitano means "of Maschito," the town where the family lives; this high-altitude village sits literally in the center of the Vulture area.

