

MUSTO CARMELITANO

Aglianico del Vulture 'Serra del Prete'

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 'Serra del Prete' vineyard sits some 2,000 feet above sea level, on a mix of clay and volcanic soils, on the southern slopes of Monte Vulture.

AGE OF VINES: 45 years, on average

WINEMAKING: Hand-harvested at the end of November. Fermented on indigenous yeasts in temperature-controlled, stainless steel tanks. Aged in cement tank for six months, then four months in bottle. Bottled 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

NOTES: Serra del Prete means "the priest's garden." The land looks like a country priest's top hat, with a hill in the center, surrounded by two plateaus.

