



CANTINA DI VENOSA



“Qui a Venosa il vino è buono,
anzi eccellente”

Norman Douglas

SEIZE THE MOMENT: The moment in which you put the chalice to your mouth and the palate meets the harmonic sapid taste of a warm noble red, with a delicate aroma of mature black fruit and an intense ruby red colour with slight garnet reflections which responds to the name AGLIANICO del VULTURE. A D. O. C. G. wine that has over 2000 years of history, ancient like the VULTURE, the volcano on whose soil the vineyards which it generates are cultivated. A real zest to life, that awakens the senses and that inspired the supreme Latin poet ORAZIO lover of the pleasures and joys of living.

A wine that in its history has obtained recognition and appreciation from famous people from the past such as Carlo d'Angiò and Pope Paolo III Farnese and from expert operators of that field. The AGLIANICO del VULTURE is a generous fruit, like that of the generous soil that gives it life, in particular the gentle hills of Venosa: a perfect union between a rich and well balanced composition of soil (of volcanic origin and therefore luxuriant for agriculture) and a fortunate climatic exposure.

VENOSA, a pleasant village that merits to be counted amongst the most beautiful ancient and interesting tourist localities of Italy, rich as it is of history and art, the poet Orazio Flacco and Prince Carlo Gesualdo da Venosa (madrigalist) were born here and there are many monuments dating back

to Roman times, history and art intended as culture of Lucano wine for excellence, the AGLIANICO. Here in Venosa there is, infact one of the most renowned wine businesses of Southern Italy: The CANTINA of VENOSA. The Cellar boasts of a rich tradition which has helped it expand in the course of the years. Founded in 1957 with few members, today it counts 350 (most of which from Venosa and nearby villages) that grow 800 hectares of vineyards. The systems that the Cellar have are technologically advanced, but the dedication and cure with which the AGLIANICO is produced are the same as always: careful management of the members during the grape-harvest operation, selection of the best quality grapes, attention during the maceration and fermentation, meticulousness in the maturation phase when the AGLIANICO is transferred into French or Slavonian oak barrels, to obtain the superior quality for which it excels.



In the Roman period the importance of this wine is evidenced by a bronze coin, minted in the city of Venusia with Dionisio with a bunch of grapes and the monogram VE.

Gesualdo da Venosa
Madrigalista

“Scocca la sua nota,
dolce come rosa.”

Franco Battiato
(Gesualdo da Venosa 1995)

Aglianico del Vulture D.O.C.G.
Grape Variety: Aglianico 100%.
Vine Training and Planting Density per ha: with about 5,000 plants.
Vineyards age: 40 years.
Vineyards Altitude: 450 – 450 meters a. s. l.
Yield per ha: 5 – 6 t.

Production Area: The Aglianico D.O.C. area, in the province of Potenza, including the territory of 15 communes, in particular Venosa, famed as the birthplace of Horace.

Vintage period: From 5th November, after a brief overripening of the grapes.

Refining: In small 225 l French oak barriques for 18 months and in the bottle for at least 12 months.

Organoleptic characteristics and technical comments: colour deep ruby red tending to garnet. Bouquet: vinous with delicate characteristic and spicy underbrush marks. Palate: dry, full and savoury, pleasantly tannic and velvety.

Food pairing and serving temperature: It is the classic wine created to age, suggested with grilled meats, main courses, game and seasoned cheeses. Suggested to be uncorked two hours before drinking and to be served at 18°-20° C.

CARATO VENUSIO SUPERIORE



Aglianico del Vulture D.O.P.
Grape variety: Aglianico 100%
Vine training: Espalier
Planting density: About 4,500 vines per Ha.
Ages of vineyards: Between 25 and 35 years old.
Yield: 35 to 50 hl/Ha.
Altitude: Between 400 and 450 metres a.s.l.
Production district: The commune of Venosa, birthplace of the Latin poet Horace.
Harvest period: End of October:

Tasting notes: A wine of immediate appeal, a very elegant modern interpretation of this ancient grape variety. Colour: deep purple red. Bouquet: rich black fruits and spice. Taste: velvety above all, full structure with sumptuous flavours and soft tannins.
Food matching: An ideal companion for an important tête-à-tête. Dishes prepared with care will be crowned by this intense and personal wine
Serving temperature: Open ahead of time and serve at 18° to 20° C.

GESUALDO DA VENOSA



Grape Variety: Malvasia.
Vine Training and Planting Density per ha: Espalier with 3,500 plants.
Vineyards age: 15-20 years.
Yield per ha: 7 – 8 t.
Vineyards Altitude: 400 – 450 meters a. s. l.
Production district: The commune of Venosa, birthplace of the Latin poet Horace.
Vintage period: End of September; beginning of October

Organoleptic characteristics and technical comments: The optimal maturation of the grapes, together with an optimum soundness of the same, and an attentive vinification contributed to the production of a quality elegant wine. It presents a light straw yellow colour, a fruity bouquet with some spicy, fresh, intense and persistent notes, capable of expressing our volcanic Terroir at its best.

Food pairing and serving temperature: Ideal with seafood dishes, risottos, peasant soups, white meats and fresh cheeses. To be served at 10° – 12° C.

D'AVALOS





“Nunc est Bibendum”

Orazio
(Ode 1 - 37)

Aglianico del Vulture D.O.P.

Grape variety: Aglianico 100%.

Vine training: Espalier

Planting density: Approximately 4.000 vines per Ha.

Vineyards ages: Between 15 and 30 years old.

Yield: 40 to 50 hl/Ha.

Altitude: Between 400 and 450 metres a.s.l.

Production district: Venosa

Harvest period: Middle to end of October.

Maturation: Partly in 500 litres French oak barriques and partly in 750 litres Slovenian oak casks for about 12-15 months.

Tasting Note: A well structured, elegant, wood-aged Aglianico

Colour: deep ruby tending towards garnet. Bouquet: hints of violets and cassis, supported by oaky notes. Taste: dry but smooth with food-friendly tannins.

Food matching: At its best with pasta dishes, white and red meats and mild cheeses.

Serving temperature: Open ahead of time and serve at 18° to 20° C.

TERRE DI ORAZIO AGLIANICO DEL VULTURE



Grape variety: Moscato Bianco 100%

Vine training: Espalier

Planting: About 3,500 vines per Ha.

Vineyards: Between 10 and 20 years old.

Yield: 40 to 60 hl/Ha.

Altitude: Between 400 and 500 metres a.s.l.

Production: The communes of Venosa and Maschito.

Harvest period: Beginning to middle of September.

Tasting notes: Muscat is normally used to make sweet wines; “Terre di Orazio” Muscat, however, is a completely new type of dry Muscat with a personality all its own!

Colour: bright straw with golden hints. Bouquet: aromatic. Taste: muscat flavour with a broad, expansive texture, very complete.

Food matching: Although clearly suited to use as an aperitif, it is also very good with prosciutto e melone, shellfish and spicy Mediterranean dishes, as well as with curry.

Serving temperature: Recommended serving temperature : 8° to 10° Centigrade.

TERRE DI ORAZIO DRY MUSCAT



Grape variety: Aglianico 100%

Vine training: Espalier

Planting density: Approximately 3.200 vines per Ha.

Vineyards ages: 10 to 20 years old.

Yield: 55 to 70 hl/Ha.

Altitude: Between 400 and 550 metres a. s. l.

Production district: Venosa

Harvest period: Usually from 10th to 30th of October.

Grapes picking method: by hand in the early morning, into up to 12 kos. boxes, followed by immediate transportation to the Cellars.

Maturation: In stainless steel and bottles for at least two months before release.

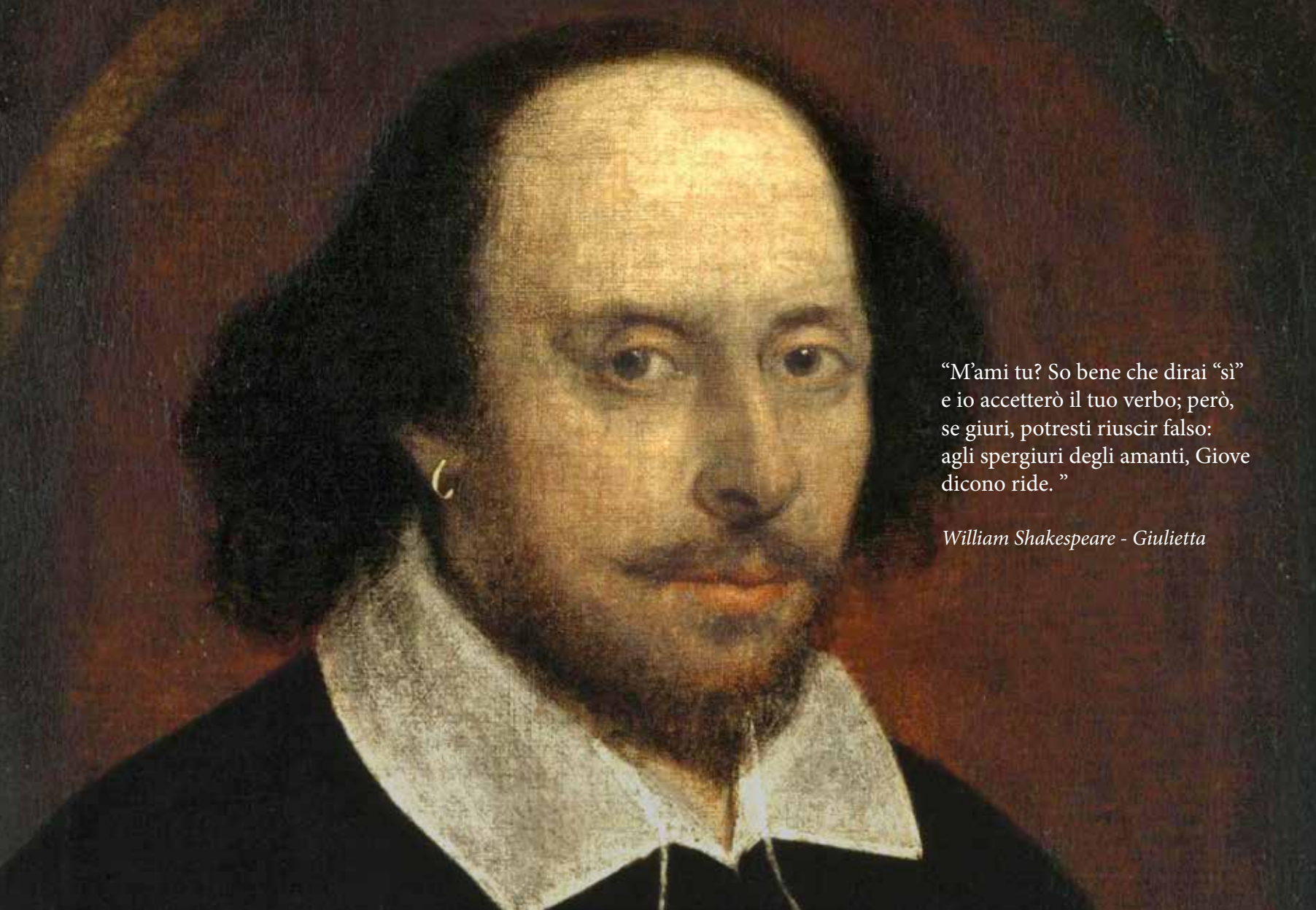
Keeping ability: Designed to be enjoyed in the first flush of its youth. Basilicata IGT. will nevertheless keep for at least two years, if properly stored.

Tasting notes: A modern wine, well structured and full of juicy fruit. Colour: Rosato. Bouquet: cherry and raspberry fruit. Taste: irresistible quaffing wine.

Serving temperature: Serve it at 12° C.

TERRE DI ORAZIO ROSÈ





“M’ami tu? So bene che dirai “sì”
e io accetterò il tuo verbo; però,
se giuri, potresti riuscir falso:
agli spergiuri degli amanti, Giove
dicono ride. ”

William Shakespeare - Giulietta

Aglianico del Vulture D.O.P.
Variety of grape: 100% Aglianico
del vulture
Type of production: rows
Age of vineyards: 10 – 20 years
Production per Hectare: 7 – 9
tons

Altitude of vineyards: 400- 550
metres

Grape harvest period: from the
10th to the 30th October

Zone of Production: Venosa

Grape harvest method: selection
of grapes and picked in the first
hours in the morning and tran-
sported immediately to the wine
factory.

Refinement: in oak barrels for
about 12 months

**Organoleptic characteristics
and technical comments:** good
structured and modern wine that
has: colour intense ruby red with
a few bright red reflexes . Bou-
quet vinous with a delicate cur-
rent scent, moderately spicy.

Taste dry sapid and persistent,
very pleasant in its armony.

**Gastronomic combination and
serving temperature:** classical
wine for roasts, typical meditera-
nean first courses, game and ma-
tured cheeses.

Serving temperature: from 16°
to 18° C

VERBO AGLIANICO DEL VULTURE



Variety of grape: Malvasia di
Basilicata
Type of production: rows
Age of vineyards: 8 – 15 years
Production per Hectare: 10 –
12 tons

Altitude of vineyards: 350 –
400 metres

Zone of production: Venosa.

Grape harvest period: from
the 5th to the 20th of Sep-
tember

Grape harvest method: se-
lection of grapes and picked in
the first hours in the morning
and transported immediately
to the wine factory.

**Organoleptic characteristics
and technical comments:** the
optimal maturation of the gra-
pes together with a good cure
of them and a carefull vinifica-
tion have contributed to pro-
duce an elegant quality wine.
It has a pale yellow colour, a
fruity bouquet depending on
the variety, fresh, full and inte-
se, fresh taste soft and delicate
with a slight bitter taste, very
pleasant in its harmony.

**Gastronomic combination
and serving temperature:** ide-
al with starters, risottos, fish
and shellfish. To be served at
10° – 12° C .

VERBO MALVASIA DI BASILICATA



Variety of grape: 100% Aglia-
nico
Type of production: rows with
about 3500 vines
Age of vineyards: 10 – 20 ye-
ars

Production per Hectare: 8 –
10 tons

Altitude of vineyards: 400 –
550 metres

Grape harvest period: from
the 10th to the 30th of Oc-
tober.

Grape harvest method: se-
lection of grapes and picked in
the first hours in the morning
and transported immediately
to the wine factory

**Organoleptic characteristics
and technical comments:** ele-
gant, modern and inviting qua-
lity wine that has: colour pink
with copper reflexes. Bouquet
intense and fruity with clear
hints of cherry, strawberry and
raspberry. Taste fresh and well-
balanced, a real evolution.

**Gastronomic combination
and serving temperature:**
wine for every meal and sug-
gested with starters, soups
, risottos, fresh cheeses and
white meats. To be served at
about 12°C.

VERBO ROSÈ





Né terreno più fertile e più bello,
né città che siede più superba nè
sito vidi io mai simile a quello.

Luigi Tansillo (Venosa)

Variety of grape: 100% white muscat

Type of production: Simple Guyot in rows

Age of vineyards: 10–25 years

Altitude of vineyards: 400 – 550 metres

Production per hectare: 6 – 8 tons

Zone of production: Venosa, Maschito

Grape harvest period: 3rd week of August

Sparkling method: Charmat Lungo method at a low temperature to bring out the maximum characteristics of the final product

Organoleptic characteristics and technical comments:

colour very pale yellow with light greenish reflexes. Perlage refined and persistent. Bouquet intense and unmistakable. Taste well-balanced and persistent with a delicate acidity.

Gastronomic combination and serving temperature: ideal as an aperitif, with starters and first courses of fish. Serving temperature at 6° – 8° C.

VIRGOLA BRUT



Variety of grape: 100% aglianico

Type of production: simple Guyot in rows

Age of vineyards: 15–20 years

Altitude of vineyards: 400– 550 metres (500-600)

Production per Hectare: 10 tons

Zone of production: Venosa, maschito

Grape harvest period: 3rd week of September

Sparkling method: Charmat Lungo method at a low temperature to bring out the maximum characteristics of the final product

Best before: Consume within 18 months of production

Organoleptic characteristics and technical comments:

Colour soft pink that becomes an antique pink after the first year in bottle. Perlage refined and persistent. Bouquet full and intense with delicate floral notes, recalls strawberry pulp and rose at the palate.

Gastronomic combination and serving temperature: seafood starters, meat first courses, roasted fish, fish and vegetables soup. Serving temperature : 6°.

VIRGOLA ROSÉ



Variety of grape: 100% malvasia of Basilicata

Type of production: Simple Guyot in rows

Age of vineyards: 10– 5 years

Altitude of vineyards: 400– 550 metres

Production per hectare: 10 tons

Zone of production: Venosa, Maschito.

Grape harvest period: first tend ays of September.

Sparkling method: Charmat Lungo method at a low temperature to bring out the maximum characteristics of the final product.

Organoleptic characteristics and technical comments:

colour very pale yellow with light greenish reflexes. Perlage refined and persistent. Bouquet full and intense with delicate floral and fruity notes. Taste soft and fresh on the palate, firm in the retro – active aromatic perception, with delicate acidity.

Gastronomic combination and serving temperature: perfect for dry or cream desserts. Serving temperature: 6° C.

VIRGOLA DEMI-SEC





“Abbandona le grandi strade,
prendi i sentieri.”

Pitagora

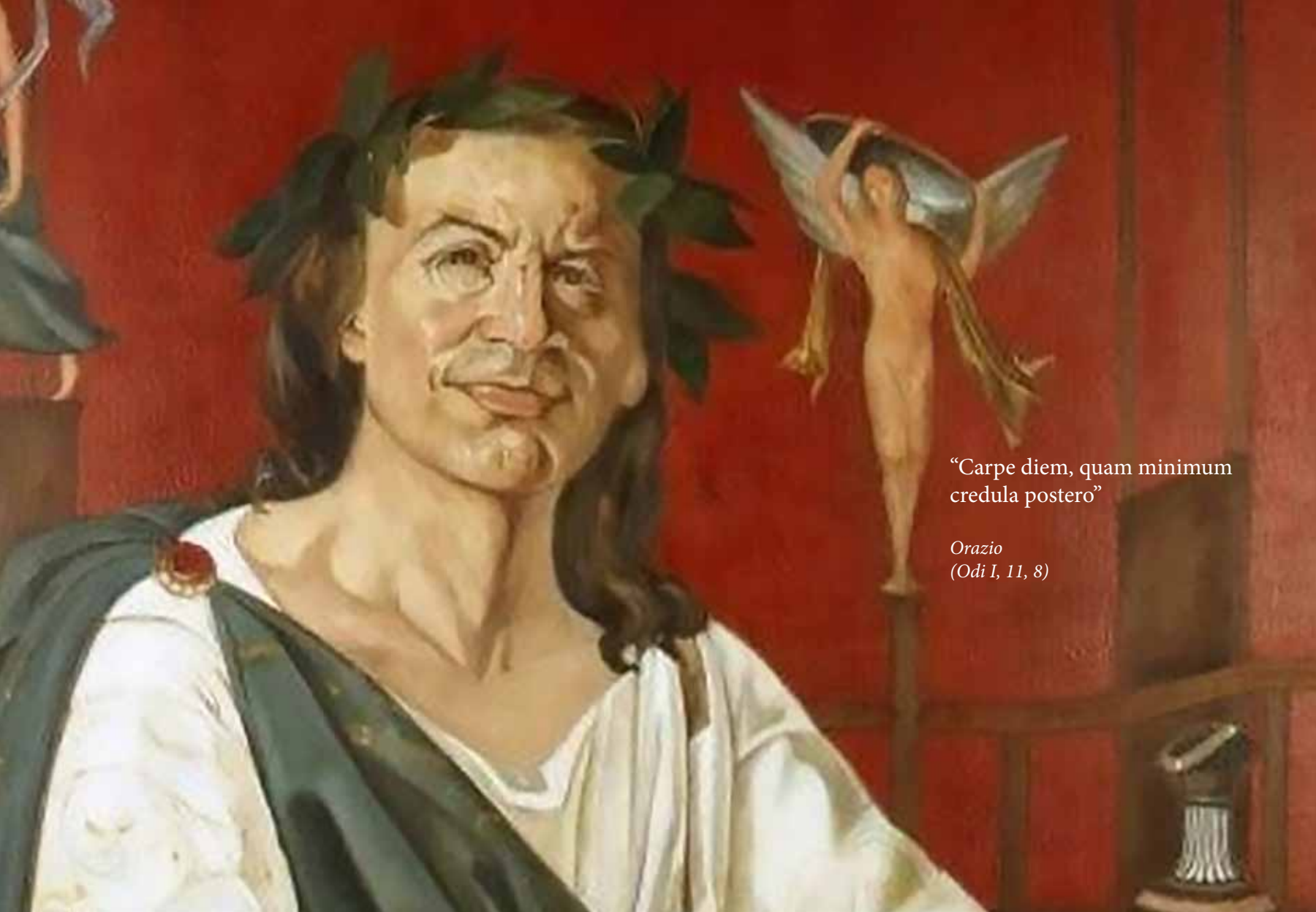
MATEMATICO

It's the result of a very good grape harvest, this Bordeaux-style cut in Italian style represents another great red wine by the Cantina di Venosa, made from Merlot and Aglianico grapes, it is aged in French barriques for about six months. In the glass we find a superb wine of the highest quality, generous, which welcomes us in its vast aromas.

Type of production: Simple Guyot in rows
Age of vineyards: 18 – 25 years
Production per hectare: 8 tons
Altitude of vineyards: 400 – 450 metres
Zone of production: The north eastern part of Potenza that includes the territory of 15 towns in particular Venosa, the City of Horace.
Grape harvest period: from the second ten days of September and the first ten days of October.
Grape harvest method : Hand picked in the early hours of the morning and transported immediately to the Wine Factory.
Vinification: vinification in small fermenters and skin maturation at a controlled temperature from 23° to 26° C, for about seven days, completion of the alcoholic fermentation in stainless steel tanks.

Organoleptic characteristics and technical comments: the glass has a beautiful intense ruby red colour. The odour reveals a complex and deep olfactory bouquet, where the scents of ripe dark fruit, such as raspberry, marasca, dry prune and cherry, are enriched by vanilla, white pepper and tobacco. The palate is soft and full-bodied, warm and enveloping, fine and elegant, balanced and long-lasting.
Gastronomic combination and serving temperature: classical wine for roasts, typical mediteranean food, game and matured cheeses. Serving temperature from 16° to 18° C.





“Carpe diem, quam minimum
credula postero”

Orazio
(Odi I, 11, 8)

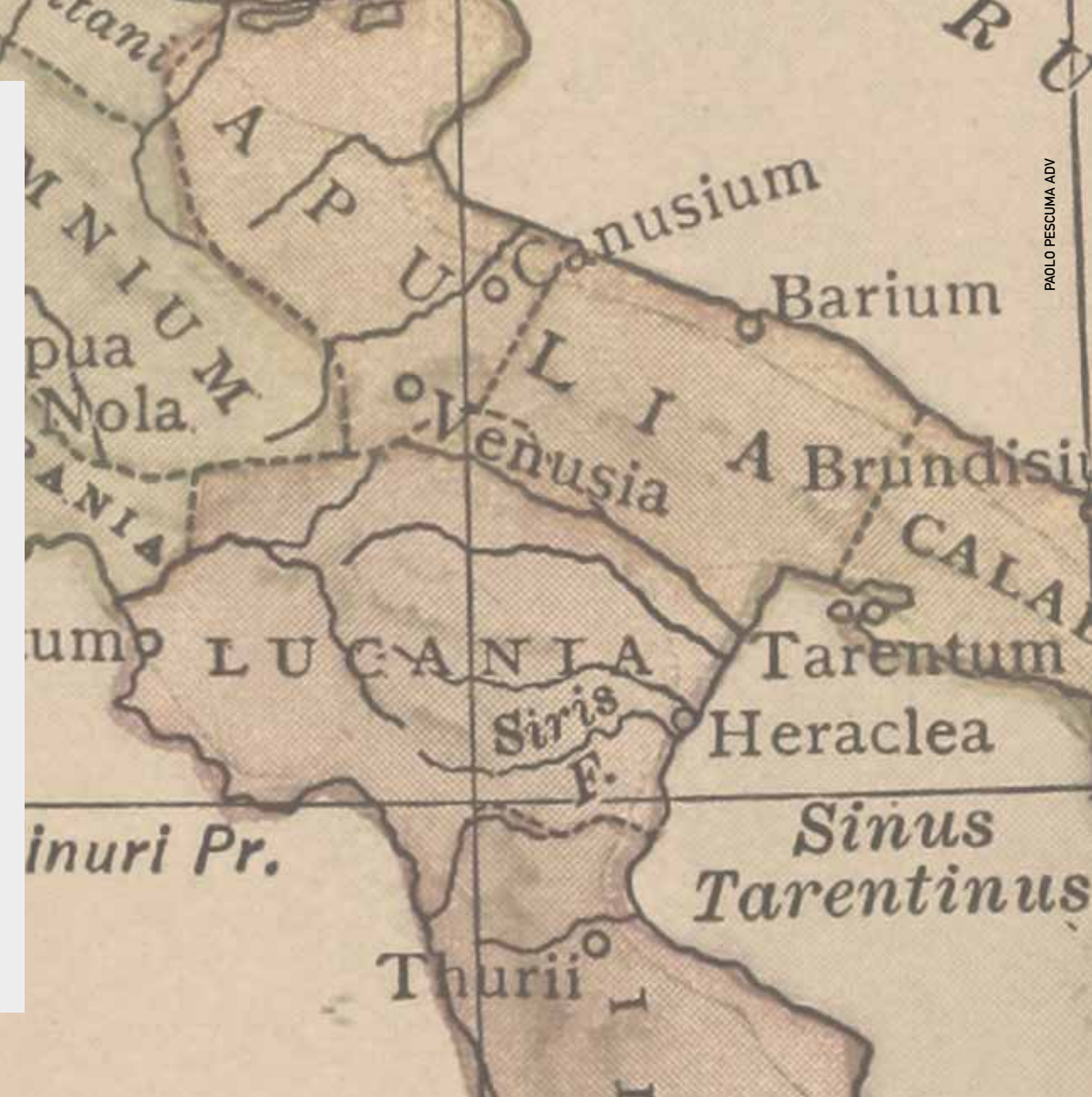


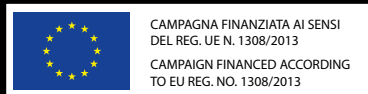
CANTINA DI VENOSA

Via Appia, 86 - 85029 VENOSA (Pz)
ITALY

☎ +39 0972 36702
✉ info@cantinadivenosa.it
🌐 www.cantinadivenosa.it

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CANTINA DI VENOSA

Via Appia, 86 - VENOSA (Basilicata)
Tel. +39 0972.36702 - Fax +39 0972.35891
www.cantinadivenosa.it