



Mastrodomenico

LIKOS



Name	Aglianico Del Vulture DOC - LIKOS
Proprietars name	Vigne Mastrodomenico
Country/region	Italy - Basilicata
Zone	Barile (PZ)
Grape	Aglianico del Vulture 100%
Date of harvest	2nd decade of October
Classification	DOC Aglianico del Vulture
Color	Deep ruby red with lovely garnet shades
Category	Still wine
Ageing	8-10 months in regenerated french oak barrels, with a custom toasting. The rest in stainless steel tankers and then in bottle (minimum 6 months)
Alcohol percentage	14.0%
Yield rate hl/ha	33
Characteristics	With a broad and complex bouquet, Likos is a richly textured wine and with a firm tannic structure. At palate it is initially dry heat, and then intense and aromatic with delicate cherry and berry notes. The aroma is persistent and ends with a lovely note of liquorice. With the years it will develop softer tannins and more silky texture. For this reason the bottles can be stored for aging for decades, if stored properly.
Food Pairings	It is the best with red meats, roasted or on the skewer, game, stews, polenta and pasta with meat sauce
Serving temperature	18 – 20°C 64-68 °F
Aging potential	It can age decades if stored properly
Bottle size ml	750