



Mastrodomenico

Shekär



Name	Shekar – Passito del Vulture - Basilicata IGT
Region	Basilicata
Area	Barile (PZ)
Grapes	Aglianico del Vulture 100% dried in plant
Vendemmia	Late, second-third decade of October.
Fermentation	15gg at monitored temperature
Ageing	5 months in french oak barrels with a custom toasting and bottle fining of 3 months circa
Alcoholic content	13,5 - 15 %
Yield Rate ql/ha	25
Characteristics	Deep ruby red color, high density. Delicate notes of conserve, cacao, spices. At palate it is soft, with harmony of acidity and tannicity. Lovely sweet note at the end.
Food pairings	Great with cookies, dry desserts, creams. Excellent meditative wine
Serving temperature	18°C
Ageing potential	If well stored it can age decades
Bottle content	500 ml