



TAURASI DOCG

APPELLATION:

Taurasi DOCG

GRAPE VARIETY:

100% Aglianico

PRODUCTION AREA:

Montemarano(AV), Italy

VINEYARD:

Four hectares of Aglianico grapes, grown in rows in a vertical-shoot position, using spurred cordon. On clayey terrain with limestone deposits, with a density of 3,500 plants per hectare.

HARVEST:

The harvest is done by hand from end October to early November, using a selection of only the best grapes.

VINIFICATION:

Pre-fermentation maceration of the grapes maintaining a cold temperature for ca. 2 days, followed by fermentation. The fermentation takes place in stainless steel tanks, under a controlled temperature, for ca.15-16 days.

MATURING:

In steel tanks for circa 18 months, subsequently for at least 12 months in French tonneaux or barrique, after which it rests in the bottle for a minimum of another 6-12 months. It will continue to age and develop in the bottle for more than a decade.

ORGANOLEPTIC QUALITIES:

Intense ruby red colour when young, tending towards brick red with more garnet reflections as the wine ages. Pronounced and complex bouquet with hints of cherry, forest fruit with spicy scents of violet and tobacco. It is full with balanced tannins and acidity. A finish with hints of plums, black cherry and black pepper.

FOOD PAIRING

An excellent wine for drinking with the finest roasted red meats, game and spicy dishes. Goes very well with aged cheeses and truffle.

SERVING TEMPERATURE

To be served at circa 18-20°C.

TECHNICAL SPECIFICATIONS

Alcohol 14,50% Vol.

