

VIGNA PEZZA LA CORTE

Aglianico del Taburno
Denominazione di Origine Controllata
e Garantita



MILLE
NOVE
CENTO
DIECI

SUPERIOR

Grape varieties & production area:

100% Aglianico: the espalier-trained (Guyot) vineyard of circa 1ha is located at 300 masl, in the hilly area of Taburno subzone, in the municipality of Ponte. The calcareous soil has a stony structure, which guarantees a water and oxygen permeability, rendering the terrain, over the years, particularly suitable for viticulture. As a result, the yield is less than 70q/ha.

Tasting notes:

Intense and dark ruby red in color. The nose offers up delicate hints of red fruit, cherries and blackberries, as well as overtones of tobacco, toastiness and delicate notes of vanilla, followed by an after- aroma of cherry jam. The concentrated, soft and well- orchestrated taste on the palate reveals a mature and elegant tannic component. On entering the mouth, it proves generous and gratifying, with tight-knit and elegant tannins and a lingering finish.

Harvest & production technique:

The grapes are hand-picked in crates at the end of October. Destemming is followed by fermentation and maceration for 2 weeks. Extraction of primary aromas and the phenolic component is carried out by various cycles of pumping over, followed by post- fermentation maceration. After racking, the pomace is soft-pressed, and the wine is immediately transferred to vats for malolactic fermentation. Now enriched with its extractive component, the wine is ready for ageing in wood (French oak barriques for 9 months) and steel vats, where it awaits bottling and a long period of refinement in stacks.

Food pairings:

Ideal with elaborate pasta and rice dishes, meat and mature cheeses.

Serving temperature:

Serve at 18°/20°C.



OCONE AGLIANICO DEL
TABURNO VIGNA PEZZA LA
CORTE 2014
Dried redcurrant and raspberry
notes predominate on the nose.
Medium to full body, ripe round
tannins and a medium-cherry
finish. Drink now.

2019 - James Suckling 92/100
2019 - The WineHunter Award
2018 - I vini di Veronelli ★★
2018 - Guida Vitae AIS ttt