



# TERRE D'AIONE

VIGNAIOLI CARPENITO DAL 1867



## TAURASI

Denominazione di Origine  
Controllata e Garantita

**Denomination:** Taurasi DOCG.

**Vine variety:** Aglianico 100%.

**Vineyards Location:** Taurasi is produced on the hills in the province of Avellino in the municipalities of Taurasi, Lapio, Montemarano, Paternopoli.

**Exposure and altitude of vineyards:** south-east between 500 and 600 meters a.s.l.

**Nature of the soil:** clayey especially in the areas of Montemarano, sandy in the others.

**Grapevine cultivation:** espalier with guyot or spurred cordon pruning.

**Planting density:** 3000 plants per hectare.

**Vineyard average age:** 25 years.

**Yield per hectare:** 60q per hectare.

**Winemaking techniques:** the grapes are hand-picked and selected and sent for destemming and pressing. The must is then fermented in steel containers at a controlled temperature and left to macerate on the skins for 15 days with 5 pumpovers per day. It then matures in French oak barriques for about 18 months with further refinement in bottle for 24 months.

**Maceration time:** 15 days.

**Malolactic fermentation:** in barriques.

**Refinement containers:** French oak barriques.

**Refinement:** 18 months.

**Maturation in bottle:** 24 months.

**Pairing:** red meat, braised meat, game, mature cheeses and dishes based on spices and truffles. Meditation wine.

**First year of production:** 2007

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