

## Technical Sheet



Weight: 1,3 Kg  
Size: 750ml, 1,5l

### TAURASI DOCG

*Red wine produced only with Aglianico grapes from our vineyard located in the municipality of Montemarano in the province of Avellino at 450m above sea level. The bunches are harvested manually and transported to the cellar in small boxes to avoid crushing the berries. After fermentation, the wine ages in oak barrels of various capacities for about 12 months, in steel for 12 months and in bottle for other 12 months.*



**Type:** vino rosso

**Appellation:** Taurasi Docg – Dop

**Grape variety:** 100% Aglianico

**First Vintage:** 1996

**Origin of the grapes:** Montemarano (Avellino)

**Altitude:** 450m asl



**Training system:** espalier with guyot

**Type of plant:** 4500 vines/ha

**Grape yield:** 60 q/ha

**Soil characteristics:** calcareous tuffaceous soil on a yellow marl base with good organic substance

**Harvest:** first week of November



**Vinification:** in steel with frequent punching down and daily remontage; maceration on the skins from 10 to 20 days depending on the vintage

**Aging:** in oak barrels of various capacities for about 12 months, in steel for 12 months and in bottle for other 12 months

**Fermentation:** in stainless steel tanks at 27-29°C

**Bottling:** in September of the second year following the harvest



**Tasting notes and pairings**

**Color:** intense ruby red with garnet hues

**Nose:** elegant and fine with red fruit such as mulberry and blackberry; scents of myrtle and cinchona travel parallel with aromas of bitter cocoa, tobacco and a refreshing mentholated note; wood is perfectly integrated

**Palate:** the tannic softness and freshness are the stylistic code of the wine that make it suitable for very long aging

**Recommended pairings:** perfect with smoked salami and game

**Dishes to match:** lamb roll with herbs; kid baked in wood oven; veal fillet; roast suckling pig; roast hens