

Technical Sheet



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

TAURASI RISERVA DOCG

Red wine produced only with Aglianico grapes from a 75-year-old vineyard of about 1 hectare trained with "pergola avellinese", located in the municipality of Castelfranci in the province of Avellino at 450 meters 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 10-hectolitre Slavonian oak barrels for 24 months, in steel for 12 months and in bottle for a further 48 months.



Type: red wine
Appellation: Taurasi Riserva DOCG
Grape variety: 100% Aglianico
First Vintage: 2015
Origin of the grapes: Castelfranci (Avellino)
Altitude: 450 m asl



Training system: pergola avellinese
Type of plant: 2500 vines/ha
Grape yield: 30 q/ha
Soil characteristics: calcareous clay on a yellow marl base with good organic substance
Harvest: first week of November



Vinification: in steel with daily punching down and maceration on the skins from 15 to 20 days, depending on the vintage
Aging: in 10 hectolitre Slavonian oak barrels for 24 months, in steel for 12 months and in the bottle for a further 48 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: delicate garnet red with an orange finish
Nose: the finesse of the notes of dried leaves, rosemary, mandarin and bitter orange is characteristic of this wine; perfumes all clean, precise and perfectly distinguishable
Palate: the delicacy of entry into the mouth is completed with an endless finish of savory freshness and tannic precision
Recommended pairings: perfect with grilled or oven-cooked red meats
Dishes to match: stewed wild boar, braised beef in red wine, baked venison fillet