

TAURASI D.O.C.G.



Description: controlled designation of origin guaranteed d.o.c.g.

Grapes: Aglianico

Type of wine: red

Terrain: vine of great adaptability to the hilly soils prevalently of volcanic origin that offers extraordinary results in clayey-calcareous soils found between Sabato and Calore rivers

Cultivating system: espalier culture with a spurred cord pruning

Vineyard: Torre le Nocelle (AV)

Exposure: south-east

Altitude: 400 metres S. L.

Plant density: 4000 vinestocks per hectare

Age of vineyard: about 30 years

Vintage time: before november, selection occurs in vineyard, vintaging by hand

Yield per hectare: 60 quintals per hectare

Vinification: wine maceration for about 15 days, fermentation is partially carried out with autochthonous yeast starters malolactic completely carried out

Refining: french durmast oak barrel for 14 months

Colour: deep ruby red

Fragrance: it offers a complex bouquet that brings out aromas of violets, ribes, dewberry and chocolate

Taste: warm, encircling, strongly structured, soft, with plum, bitter cherry, raspberry and strawberry jam fragrance

Pairing: red meat dishes, game and tasty mature cheeses