



Produced from the vinification of grapes of the ancient Aglianico grapevine grown in the gentle Irpinia hills, it is subject to a minimum ageing of 3 years, at least 1 of which in oak barrels.

It has a ruby-red color that takes on orange reflections with ageing, a characteristic and intense bouquet, an all-around harmonious and persistently firm taste.

Taurasi DOCG 2006-2010

GRAPE VARIETIES

Aglianico

WINEMAKING

Destalking and pressing; inoculation of selected yeasts; maceration at a controlled temperature of 25–30 °C; drawing off and soft pressing of the marcs; storage in stainless steel tanks until natural malolactic fermentation is reached.

AGEING

In 25 hl oak barrels for 12–18 months; storage in steel tanks until bottling; refining in the bottle for 6–12 months.

ANALYTIC DATA

Alcohol content: 13.5–14.5% vol.

ORGANOLEPTIC CHARACTERISTICS

Deep ruby-red color, taking on orange reflections with ageing; characteristic, intense, and ethereal; dry, full, and harmonic.

GASTRONOMY

Game dishes and room-temperature roasts; uncork the bottle a few hours before consumption.

Serving temperature 18–20 °C

AVAILABLE FORMATS

75 cl

