



TAURASI RISERVA DOCG

Appellation: Taurasi DOCG Riserva

Grape variety: Aglianico 100%

Production area: *Vigna Olmo*, Montemarano (AV)

Year of planting: 1993

Altitude: 870 m a.s.l.

Soil composition: mainly clayey, rich in structure

Exposure: North-West

Plant density: 4000 plants for hectare

Training system: espalier with spurred cordon pruning

Average yield: 40 quintals per hectare

Harvest: first decade of November

Vinification: manual harvest of selected bunches in 15 kg baskets, skin maceration, fermentation at around 28°C for 25-30 days, during which pump-over and délestages are executed periodically. Following the first racking, a malolactic fermentation is done, then the wine goes to large Slavonian oak casks for 24 months, with a final ageing in bottle for 12-24 months.

Organoleptic characteristics: luminous ruby red, dense and weighty in the glass; very complex, with initial hints of wild berries and dry flowers and tertiary scents, like bark, tobacco and liquorice. The palate is characterized by the balance and softness, that give this wine elegance and approachability to drink.

Recommended pairings: porcini mushrooms soup; grilled red meat; braised beef.

Available formats: 0,75L; 1,5L; 3L

Vintages: 93 - 94 - 95 - 96 - 97 - 98 - 99 - 00 - 01 - 03 - 04 - 06 - 08