



Hamilton **TAURASI RISERVA DOCG**

The Taurasi Riserva *Hamilton*, vintage 2007, is a collector's wine, produced from a selection of grapes in the vineyard of Montemarano. The name is a tribute to *Sir William Hamilton*, the British Ambassador that contributed to make Napoli at the end of the 18th century one of the most popular destinations of *The Grand Tour*. The label was officially presented just in 2014, at the *Royal Academy of Arts* of London, for the occasion of the party for Di Meo's 2015 Calendar. Limited edition for 3000 bottles (500 wooden boxes, each with 6 bottles).

Appellation: Taurasi DOCG Riserva

Grape variety: Aglianico 100%

Production area: Montemarano (AV)

Year of planting: 1993

Altitude: 870 m a.s.l.

Soil composition: mainly clayey, rich in structure

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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 and French oak barriques for 24 months, with a final ageing in bottle for 12-24 months.

Organoleptic characteristics: luminous ruby red tending toward garnet, it smells of blackberries, mulberry, eucalyptus and humus; at the end, spices and tobacco. Fresh and savoury at the palate, velvety tannins and a final intense recall of ashes.

Recommended pairings: baked duck in orange sauce; crusted beef fillet; Hungarian goulasch soup.

Available formats: 0,75L

Vintages: 07