

Vino Blu

TAURASI RISERVA

denominazione di origine controllata e garantita

Among the many treasures kept at the National Archaeology Museum of Naples is the so-called "Blue Vase", a glass amphora dating back to the middle of the first century AD, found in Pompeii in 1837. An elaborate grape harvest scene, reproduced using the cameo-glass technique, decorates the precious find: vine shoots emerge from Dionysian masks, while joyful cupids press grapes, eat and play, in a harmonious balance with nature. This Taurasi, produced in partnership with MANN, is a tribute to the Campania Region's art and wine, two territorial excellences that have been interacting with each other for centuries.

Appellation: Taurasi DOCG Riserva

Grape variety: 100% Aglianico

Production zone: Montemarano (AV)

Year planted: 1993

Altitude: 870 m above sea level

Soil composition: mainly clay, rich in heavy stone

Exposure: north-west

Plant density: 4000 vines per hectare

Vine training system: espalier with spurred cordon pruning

Yield: 4 tonnes per hectare

Harvest: first ten days of November

Vinification: the bunches are selected and picked by hand, and then placed in 15 kg crates. They spend around 25-30 days macerating on skins at a controlled temperature of about 28°C, during which the must undergoes regular pumping over and delestage. The must is drawn off and then undergoes malo-lactic fermentation and racking into French oak tonneaux, where it spends at least 24 months, followed by at least 24 months' bottle ageing.

Sensory profile: bright ruby red and decisive body; notes of cherries, plums and blackberries enter the nose, followed immediately by a dark, smoky blend of spices,

tobacco and ash. Velvety and smooth on the palate, with feminine tannins and an engaging tanginess; persistent finish.

Pairing suggestions: main courses featuring meat, medium-mature cheeses.

Sizes available: 750 ml

Vintages produced: 12