

YEAR 20 N. 89 - OCTOBER 2015

WINE

TRAVEL

FOOD

# GAMBERO ROSSO



## 421 TRE BICCHIERI



- STREET FOOD: AUTUMN IN VENICE
- GARDA: THE LAKE THAT THINKS IT'S A SEA
- ON THE LAKE, BODY AND SOUL



# Taurasi 2008: an unmissable vintage



**Taurasi V. Olmo**

**Riserva '08 Di Meo**

**30,000 bottles**

The wines made by Generoso and Roberto di Meo are notable for their essential, austere style. They require a good deal of patience and long bottle-aging to express all their tasting potential. Don't be surprised, therefore, if some Fiano labels will be offered even 10 years after harvesting. The results are impressive, and demonstrate the capacity to acquire complexity over time of a variety that has not been fully appreciated on a global level. The range of the winery, launched in 1986, is very broad and constantly evolving. Among the reds, this Taurasi stands out. Its grapes come from vineyards located 650 meters above sea level in the uppermost zone of Montemarano, in Campania. Vigna Olmo is the highest piece of property in the Montemarano zone and Taurasi Riserva '08 is its happy interpretation. It presents elegantly with scents of antique roses, freshly-ground pepper and medicinal herbs: the fruit is perfectly mature and juicy. Graceful on the palate, it unfurls silky tannins, grip, and is incisive, savory, and more than usually persistent in the mouth. The most perfect food pairing is a legume and dried chestnut soup, a dish typical of Irpinia's traditions, or else a full-flavored meat stew, such as wild boar with prunes.