



CONTRADA



TAURASI DOCG

Appellation	TAURASI DOCG
Grape Variety	Aglianico 100%
Vineyard	San Mango sul Calore
Soil	Chalky Clay
Exposure	South - West
Altitude	550 M A.S.L.
Training System	Shoulder with cordon spur pruning system
Viner per hectare	3500
Age of vineyard	About twenty years
Yield per hectare	About 6000 Kilos
Period of harvest	Beginning of November with manual harvesting
Vinification	Classic red vinification, long maceration with skins at controlled temperature
Refining	From 12 to 18 months in french oak barriques and slavonia casks. At least 12 months in bottle
Color	Deep ruby red
Bouquet	Full complex and intensive, with notes of tobacco, cherry, violet, red berries and balsamic aromas
Palate	In the mouth it is enveloping, elegant and persistent. The background has distinct notes of plum, bitter cherry, strawberry jam, black pepper and leather
Food pairings	Pairs well with roasted meats and larger game, spiced dishes or truffle and mature cheeses
Service Temperature	18 - 20°C
Alcohol content	13 - 15%VOL