

TAURASI

Denominazione di Origine Controllata e Garantita /// Rosso



Announced by a rich, deep red, the wine opens to a rich, multi-layered bouquet of black liquorice and red and black berry fruit, lifted by scents of violets, segueing into a broad-volumed, austere palate, whose complexity is enhanced by expressive, well-integrated tannins. This is an elegant, long-lived wine.

SERVING TEMPERATURE
16-18°C

CELLARING CAPACITY
15 years

BOTTLE SIZE
750ml

FIRST VINTAGE
2004

SOIL PROFILE
Tuff, with abundant clay

YEAR VINEYARDS PLANTED
Various years, between 1968 and 1985

VINEYARD ELEVATION
500-600 metres

HARVEST PERIOD
Third decade of October

VINYARD DENSITY
3,000 vines per hectare

TRAINING SYSTEM
Simple Guyot

YIELD IN WINE (litres/ hectare)
ca. 3,000

VINIFICATION
After the clusters are de-stemmed and pressed, the must is given a chilled maceration on the skins, then ferments slowly at 26°C, then macerates on the skins for over 20 days, with numerous pumpovers and délestages. Malolactic fermentation follows, in traditional large oak casks.

MATURATION
In large 35hl-oak casks and in barriques for 18 months, followed by an additional 12 months in the bottle.

GRAPE VARIETIES
100% aglianico

GROWING AREA
Montemarano and Paternopoli