



**TAURASI**  
**D.O.C.G.**  
**FATICA CONTADINA**



*Grape Variety:* 100% Aglianico.

*Production Area:* family-owned vineyards in Lapio and Montemiletto.

*Winemaking:* carefully selected grapes; maceration on the skins for 10-12 days at 28 °C. Aged in traditional French and Slavonian oak barrels for at least 24 months and then for a further 24-36 months in the bottle prior to release for sale.

*Tasting Notes:* intense ruby color, with garnet reflections. Complex bouquet with hints of black cherry, violet, spicy scents and tobacco, as well as tar and mineral notes. Full-bodied, elegant, smooth, velvety on the palate, with balanced tannins and aromatic intensity. Excellent aging potential.

*Food Pairings:* all roast meat, fillet and rib-eye steaks, grilled lamb chops, game, spicy dishes, mushrooms, truffles and mature cheese, such as Provolone, Parmigiano Reggiano or Gorgonzola.

*Best served at 18-22 °C.*