



**TAURASI RISERVA  
D.O.C.G.  
CAMPORE**



*Grape Variety:* 100% Aglianico.

*Production Area:* selected plots from family-owned vineyards in Campore di Lapio.

*Winemaking:* carefully selected grapes only in the best vintages. Maceration on the skins lasts for approximately 12-14 days at 28 °C. The wine is aged in French oak barrels for 30 months and then for at least 3-4 years in the bottle prior to release for sale.

*Tasting Notes:* deep, ruby red color with garnet reflections; broad, complex bouquet with hints of black cherry, plum, wild fruit, violets and tobacco, together with mineral and spicy sensations. An elegant, full-bodied wine with defined, silky tannins and a pleasant long finish. It will continue to age and develop for a long time.

*Food Pairings:* roast and grilled meat, game, wild boar, meat sauce, spicy dishes, truffles and mature cheese, such as Provolone, Parmigiano Reggiano or Gorgonzola.

*Best served at 18-20 °C;* leave to breathe in a decanter for some time before serving.