

TAURASI
D.O.C.G.
PAGO DEI FUSI



Grape Variety: 100% Aglianico.

Production Area: estate vineyards in Pietradefusi, located on the hilltops overlooking the valley of the River Calore.

Winemaking: carefully selected, hand-picked grapes; maceration on the skins for about 12 days and fermentation at around 28 °C.

Aged in French oak barrels for no less than 24 months and then for at least 36 months in the bottle prior to release for sale.

Tasting Notes: deep ruby red color with aromas of ripe cherries, sweet spices, plum, tobacco, pepper and tar. Supple and silky on the palate, with fine, ripe tannins, and a long fruity, spicy and toasty finish. A wine with a remarkable structure and excellent aging potential.

Food Pairings: all roast and braised meat, game, wild boar, meat sauce, 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.