

TAURASI  
D.O.C.G.



*Grape Variety:* 100% Aglianico.

*Production Area:* from our own vineyards in the area between Lapio and Montemiletto.

*Winemaking:* the selected grapes are picked towards the end of October and early November. Destemming is followed by maceration lasting for about 14 days with continuous reassembly, alcoholic fermentation starts and is then followed by malolactic fermentation. The wine is then left to mature in small barriques for at least 18 months, followed by refining in the bottle for at least 24-36 months.

*Tasting Notes:* ruby color with fruity and spicy scents, with a very interesting aromatic evolution of leather, balsamic notes, vanilla, licorice and cloves. An elegant wine with a bold structure and long persistence. A wine well suited to aging.

*Food Pairings:* ideal with meat sauce, red meat, delicatessen meats, mature cheese and dark chocolate.

*Best served at 18-20 °C.*