

TAURASI  
D.O.C.G.



*Grape Variety:* 100% Aglianico.

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

*Winemaking:* selected grapes are picked towards the end of October and early November, followed by vinification with maceration for about 14 days. After alcoholic and malolactic fermentation, the wine is left to mature in small barriques for at least 18 months and then refines in the bottle for at least 24 months.

*Tasting Notes:* ruby color with purple reflections: scents and notes of ripe fruit and spices. This wine evolves interesting leather, balsamic, vanilla and licorice aromas. An elegant wine with a bold structure and long persistence; the aftertaste has agreeable nuances of red fruit. It is ideal for aging.

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

*Best served at 18-20 °C.*