

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

Grape Variety:
100 % Aglianico.

Production Area:
selected parcels from family owned vineyards in Lapio,
Campore.

Winemaking:
selected grapes only in the best vintages. The 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.

Tasting Notes:
deep ruby red color with garnet reflections; wide and
complex bouquet on the nose with hints of black cherry,
plum, berries, violet, 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:
Roasted and grilled meat, game, wild boar, ragout, spicy
dishes, truffles and aged cheeses, such as seasoned
provolone, Parmigiano Reggiano or gorgonzola.

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

