

Taurasi DOCG

Appellation:	Taurasi DOCG
Grape varietal:	Aglianico 100%
Vineyard:	San Mango sul Calore - Poppano (AV)
Soil:	Clay
Exposure:	South - West
Altitude:	1500 feet asl
Training system:	Cane with spurs
Plants per hectare:	4000 Plants
Age of the vineyard:	30 years
Yield per hectare:	6 tons
Harvest:	Beginning November with handpicking
Vinification practice:	Long maceration with the skins for 20 days at temperature control
Refinement:	In Slavonia large format casks for 30 months
Colour:	Dark red
Smell:	Large bouquet, complex, tobacco scent, cherry, violet, underbrush and a distinguished spicy scent
Taste:	Engaging, elegant and persistent, plums aromas, sour black cherry, strawberry confit, black pepper and leather
Pairing:	Steak, main course with truffles and spicy, aged cheeses
Temperature:	18-20°C
Alcohol:	13-15%Vol

