

FATICA CONTADINA

TAURASI DOCG



VINEYARD & PRODUCTION INFO

Soil composition: calcareous clay
Training method: bilateral Guyot
Elevation: 1,600-2,000 ft a.s.l.
Exposure: South/South-East
Vines age: 20 years
Harvest time: beginning of November
First vintage: 1994
Production: 26,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Aglianico
Fermentation
Container: stainless steel tanks
Maceration
Length: 15-18 days
Aging
Container: small barrels
Wood: French oak
Length: 18 months
In bottle: 24 months



TECHNICAL DATA

Alcohol: 14%
Residual sugar: 2.8 g/l
Acidity: 6.4 g/l
Dry extract: 37.4 g/l



FOOD PAIRINGS

Pairs well with roasted meats, game, spicy dishes, truffles, and aged cheeses such as provolone, Parmigiano, or Gorgonzola.



TASTING NOTE

Ruby red with garnet reflections.
The nose is pronounced and complex, with notes of cherry, wild berries, and spicy scents of violet and tobacco, accented by mineral notes.
In the mouth, it is elegant, smooth, velvety, and intense, with characteristic hints of plums, black cherries, black pepper, and tar; full-bodied and austere, with balanced tannins and acidity.

PRODUCER PROFILE

Estate owned by: Paolo & Daniela Mastroberardino
Winemaker: Paolo Mastroberardino
Total land under vine: 200 ha
Winery production: 1,200,000 bottles
Region: Campania (Italy)

