

PAGO DEI FUSI

TAURASI DOCG



VINEYARD & PRODUCTION INFO

Soil composition: calcareous clay
Training method: bilateral Guyot
Elevation: 1,600 ft a.s.l.
Exposure: South/South-East
Harvest time: beginning of October
First vintage: 2003
Production: 24,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Aglianico
Fermentation

Container: stainless steel tanks

Temperature: controlled temperature

Maceration

Technique: maceration at controlled temperature

Length: 12 days

Aging

Container: barrels

Wood: French oak

Length: 14 months

In bottle: at least 24 months



TECHNICAL DATA

Alcohol: 13.5%



FOOD PAIRINGS

Pairs well with hearty foods such as roasted or braised meats, game, ragout, spicy dishes, truffles, and seasoned cheeses.



TASTING NOTE

Deep ruby red.

Ample ripe cherries, sweet spices, and plum with notes of tobacco, pepper, and tar.

Supple and silky on the palate, with a concentrated texture mellowed into body, richness, and ripeness. Sweet, fine tannins and a long, fruity, spiced, toasty finish.

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)

