

TAURASI DOCG



VINEYARD & PRODUCTION INFO

Vineyard size: 8 ha

Soil composition: calcareous, tuffaceous soil on a yellow marl base with high organic matter content

Training method: Guyot

Elevation: 1,804 ft a.s.l.

Vines/ha: 4,500 vines/ha

Exposure: South/South-West

Vines age: 15 years

Harvest time: end of October, beginning of November

First vintage: 1996



WINEMAKING & AGING

Varietal composition: 100% Aglianico

Fermentation

Container: stainless steel tanks

Length: 15-20 days

Temperature: 81-84 °F

Maceration

Technique: frequent delestages

Length: 15 days

Malolactic fermentation: yes

Aging

Container: stainless steel vats, barriques

Wood: French oak

Length: 12 months in steel, 12 months in barriques

In bottle: 12 months



TECHNICAL DATA

Alcohol: 13.5%

Residual sugar: < 2 g/l

Acidity: 5.6 g/l

Dry extract: 29.7 g/l



FOOD PAIRINGS

Pairs well with smoked meats and game.



TASTING NOTE

Deep ruby red with garnet highlights.

Elegant and refined, with red-fruit notes of mulberry and blackberry. Hints of myrtle accompany aromas of bitter cocoa, tobacco, and a cool menthol touch.

The wood is well integrated. The wine's freshness is its signature trait, making it ideal for very long aging.

PRODUCER PROFILE

Estate owned by: Basso family

Winemaker: Fortunato

Sebastiano

Total land under vine: 30 ha

Winery production: 350,000 bottles

Region: Campania (Italy)

