

CREAMY

TAURASI DOCG

DENOMINATION

Taurasi Docg

GRAPE VARIETY

100% Aglianico

HARVEST PERIOD

End of October, first ten days of November

VINIFICATION

The destemmed grapes are macerated for approximately ten days with continuous pumping over at a controlled temperature of 25°C. This is then followed by soft pressing and storage in barriques for the malolactic fermentation to take place. It remains to "enrich" in the wood

AGING

In bottle for at least one year

ORGANOLEPTIC CHARACTERISTICS

Ruby red, with shades of ripe plum, cherry jam and black cherry on the nose. On the palate an intense hint of notes of spicy wood, dark chocolate, wild blackberry with a finish of morello cherry

PAIRINGS

It goes well with traditional Mediterranean dishes, meat sauces, roasts including game, well-matured and spicy cheeses.
Also to be sipped as a meditation wine

