

Rue 333

Taurasi DOCG

The Magnolias

We dedicate our Taurasi wine to Rue 333, a road that runs through the outskirts of Paternopoli. The term “Rue” derives from place names linked to settlements during the French domination at the end of the 18th century.

DENOMINATION

D.O.C.G. (Controlled and Guaranteed Designation of Origin).

GRAPE VARIETY

100% Aglianico.

TRAINING SYSTEM

Vertical trellis with spur-pruned cordon. We also have century-old vines known as “raggiera avellinese,” which produce grapes of outstanding organoleptic quality.

HARVEST PERIOD

Late October / early November.

SOIL COMPOSITION

Volcanic, with areas of clay-limestone.

VINIFICATION

The grapes, hand-harvested and transported in crates, undergo gentle crushing and maceration for about 4 weeks in stainless steel tanks. At the end of fermentation, the wine is aged in new French oak barriques.

AGING

It evolves in medium-toast oak barriques, then continues aging in the bottle.

ORGANOLEPTIC CHARACTERISTICS

Intense ruby red color. Aromas of marasca cherry and plum, with a spicy finish. On the palate, it is powerful, round, and full-bodied, with notes of wild blackberry.

PAIRINGS

Typical Mediterranean cuisine. Roasted meats, braised dishes, meat-based sauces, and aged cheeses.

