



Taurasi D.O.C.G.

Appellation Alcohol content Grape Variety Vineyard Soil **Exposure** Altitude Vines per hectare **Training system**

Age of vineyard Yield per hectare **Period of harvest**

Vinification

Ageing and maturing

Colour **Bouquet**

Palate

Food pairings

Taurasi D.O.C.G. 15% vol. Aglianico 100% Torre le Nocelle Mixed clayed - chalk Facing south 270 m a.s.l. in the average 5000 hectare Shoulder with cordon spur

pruning system About 20 years About 6000 kilos

End of October / beginning of November

Classic red vinification, long maceration with the skins at controlled temperatures In Slavonian oak for 24 month. At least 12 months in bottle.

Deep ruby red Full, complex, intense and redolent of violet and berries Elegant and persistent with flavors of black pepper, strawberry jam and plum Pairs well with roasted meats, spiced dishes and trufflei