

TAURASI

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA



ALCOHOL CONTENT	14,5%
GRAPES	Aglianico 100%
TOWN OF ORIGIN	Torre le Nocelle (AV)
ALTITUDE	500 mt. A.S.L.
SOIL	clay
TRAINING SYSTEM	Guyot
DENSITY PLANTING	4.000 strains/ha
YIELD	50.000 kg./ha
HARVEST PERIOD	november
METHOD OF COLLECTION	by hand - traditional, carefully selected
VINIFICATION	maceration and fermentation at controlled temperature
FERMENTATION TEMPERATURE	24 months in French oak barrels, subsequently 12 months in bottle.
BOTTLING PERIOD	5 gr/l
TOTAL ACIDITY	3,60
PH	yes
AGEING POTENTIAL	immediate, it will continue to age and develop for more than a decade
DRINKABILITY	red wine
TYPE OF WINE	red wine
COLOUR	ruby with garnet reflections
BOUQUET	pronounced and complex, with hints of cherry, fruits of the forest and tobacco
TASTE	of cherry, fruits of the forest and tobacco
FOOD RECOMMENDATIONS	roast meat, spicy dishes, truffles and mature cheeses

