



TAURASI DOCG

## REDIVIVO

**Historical notes:** this vine has Hellenic origins. The Greeks introduced it in Campania when founded their colonies along Thyrrhenian coast. The name “Taurasi” come from “Taurasia” that were a little village that Romans conquered in 80 a. C.

**Name:** Taurasi DOCG

**Blend:** Aglianico 100%

**Ground:** clay in Montemarano and Castelfranci, sandy in Mirabella Eclano

**Planting density:** on average 4000 stumps, until 6000 stumps per hectare

**Production area:** hills of Calore, Sabato and Ofanto rivers: Mirabella (ha 3/in fee), Castelfranci (ha 4/in conduction) and Montemarano (ha 2/in conduction)

**Exposure:** South in Montemarano, West in Mirabella Eclano

**Altitude:** 450/650 metres above sea level

**Farming system:** espalier with spurred cordon pruning

**Vineyard age:** on average 15/20 years

**Yield per hectare:** about 65/70 quintals

**Harvest time:** first decade of November

**Maturation:** 24/25 months in oak barrels

**Aging:** 10/12 months in bottle

**Colour:** ruby red with garnet reflections

**Smell:** tobacco, wood and toasted coffee notes

**Taste:** dry, strong, tannic

**Suggested pairings:** to be served with roasted red meat, game, dishes with spices and truffles, ripe cheese.