



TAURASI DOCG

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.