

# Selection

## TAURASI docg

WINE APPELLATION:	TAURASI DOCG
GRAPES:	AGLIANICO 100%
PRODUCTION AREA:	TAURASI E PATERNOPOLI
SOIL TYPE:	CLAYEY WITH PRESENCE OF LIMESTONE
EXPOSURE:	SOUTH- EAST
ALTITUDE:	450 meters a.s.l.
VITICULTURE:	SPURRED CORDON SYSTEM
PLANTING DENSITY:	3600 PLANTS/ HA
AVERAGE VINEYARD AGE:	20 YEARS
AVERAGE YIELD PER HECTARE:	5000 KILOS
HARVEST PERIOD:	END OF OCTOBER/ BEGINNING OF NOVEMBER
VINIFICATION:	TYPICAL RED WINEMAKING PROCESS, WITH A LONG TEMPERATURE-CONTROLLED MACERATION OF THE SKINS
WINE AGEING:	BARRIQUES AND TONNEAUX FOR 18/24 MONTHS
COLOUR:	INTENSE RUBY RED
OLFACTORY:	COMPLEX, OF GREAT DEPTH, INTENSE, PERSISTENT, WITH SCENTS OF BLACK CHERRY, RED FRUIT JAM, VANILLA, LICORICE AND A SLIGHT SPICY HINT
TASTE:	WARM, ENVELOPING, WELL STRUCTURED, SMOOTH, WITH AROMAS OF RED FRUIT JAM, BLUEBERRY, COCOA, COFFEE AND SPICY NOTES.
PAIRING:	PERFECT WITH SLOW COOKING MEAT RAGU', RED MEAT, WILD BOAR MEAT, BEEF STEW, AGED CHEESES
ALCOHOL CONTENT:	14% VOL.

