

Taurasi



CLASSIFICATION	D.O.C.G.
ТҮРЕ	Red
REGION	Campania
PROVINCE	Avellino (Taurasi, Paternopoli, Montemarano)
GRAPE VARIETY	100% Aglianico di Taurasi
HARVEST	End of October, beginning of November.

VINIFICATION

Maceration at controlled temperature of 24-25°C.

MATURATION

The wine matures for 4 years in oak barrels.

TASTING NOTES

Ruby red colour with garnet reflections. It has an aristocratic, typical and complex perfume. Its flavour is enveloping, full and harmonious.

Perfect to match with red meat, game and mature cheeses.

SIZES AND SPECIAL PACKAGING

75 Cl bottles.