



Taurasi Docg

appellation

DOCG

grape mix

Aglianico

alcoholic content

13.50%

production area

Province of Avellino

system of cultivation

Espalier with spurred cordon

yield per hectare

80 t / ha

altitude

500 metres

vinification

Picked by hand in boxes it is softly pressed and fermented at a controlled temperature in steel.

Aged in small barriques for 3 years.

organoleptic features

Intense colour with hints of violet, fragrance of fruits of the forest, liquorice. Soft velvety taste of great length.

Advice: open a few hours before tasting.

