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SUPERIOR

# ANASTASI

AGLIANICO DEL TABURNO  
DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

## Grape varieties & production area:

90% Aghianico and 10% Piediroso. The old espalier-trained vineyards are located at 300 masl, with a southwest exposure, on calcareous soil of alluvial origin in the Taburno subzone. The planting density is on average 2,500 vines/ha, with a grape production of 2.4 kg per plant, which limits the maximum yield to circa 60q/ha.

## Tasting notes:

Intense ruby-red in color with purplish highlights. The nose offers up intense aromas of fruit in alcohol, sour cherries and blackberries, accompanied by delicate hints of vanilla and chocolate. Elegant and persistent on the palate. A soft and well-orchestrated body, with a mature tannic component and slight astringency devoid of bitter components. This grape variety and the use of aging in barrique during the wine-making process make this wine suitable for cellaring, permitting the appreciation of spicy overtones after a few years.

## Harvest & production technique:

The grapes are hand-picked in crates at the end of October, when fully ripe. Destemming is followed by fermentation and maceration at a controlled temperature for two weeks. Extraction is done via alternating délestage and pumping over. Successively the wine is racked, soft pressed and collected in a vat. It is immediately transferred to second use barriques for malolactic fermentation, then successively racked into new barriques and lastly *tonneaux* for 12 months of wood aging. The product is finally transferred into steel vats for further maturation, then bottled and stored in stacks for a long period of refinement.

## Food pairings:

Ideal with elaborate dishes, red meat and mature cheeses.

## Serving temperature:

Serve at 18°/20°C.



Also available in 1.5 lt magnum in an elegant wooden case

JAMES SUCKLING.COM



OCONE AGLIANICO DEL  
TABURNO ANASTASI 2016  
A rich red with ripe elderberries,  
blackberry jam and vanilla, ripe  
and round, this has a slightly sweet  
impression, but the mouth-coating  
tannins and a dash of acidity still  
toss back in the end. Drink now.



2019 - James Suckling 90/100  
2019 - Guida Vitae AIS tttt  
2019 - I vini di Veronelli ★★  
2019 - London Wine Competition  
2018 - I vini di Veronelli ★★  
2018 - James Suckling 91/100  
2017 - Guida Vitae AIS tttt

| PRODUCT                          |                                           |                      |             |                      |                    |             |               |
|----------------------------------|-------------------------------------------|----------------------|-------------|----------------------|--------------------|-------------|---------------|
| CODE                             | FULL PRODUCT NAME                         | ALC./VOL%            | BOT. SIZE   | BOTTLE HEIGHT (cm)   | BOT. DIAMETER (cm) | WEIGHT (kg) | BAR CODE      |
| 1101AFB01                        | ANASTASI AGLIANICO DEL TABURNO DOCG CL.75 | 14°                  | 75 cl       | 28,5                 | 7,5                | 1,33        | 8051166520101 |
| CARTON (BOTTLE LAY DOWN VERSION) |                                           |                      |             | PALLET 80X120        |                    |             |               |
| N. OF BOTTLES                    | BAR CODE                                  | CASE SIZE (HxLxP) cm | WEIGHT (kg) | CONFIGURATION        |                    | HEIGHT (cm) |               |
| 6                                | 8051166520255                             | 17X25X31             |             | 9 LAYERS OF 11 CASES |                    | 165         |               |