

Aglianico del Taburno Denominazione di Origine Controllata e Garantita





## Grape varieties & production area:

90% Aglianico and 10% Piedirosso. 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.

Available in 1.51 magnum









2018 - James Suckling 91/100