

Campi Taurasini DOC

**APPELLATION:**

Irpinia Campi Taurasini DOC

GRAPE VARIETY:

100% Aglianico

PRODUCTION AREA:

Paternopoli (Av), Italy

VINEYARD:

Six hectares of Aglianico grapes, grown in rows in a vertical-shoot position, using spurred cordon. On clayey terrain with limestone deposits, with a density of 3,500 plants per hectare.

HARVEST:

The harvest is done by hand from end October to early November, using only a selection of the best grapes.

VINIFICATION:

Pre-fermentation maceration of the grapes maintaining a cold temperature for ca. 2 days, followed by fermentation. The fermentation takes place in stainless steel tanks, under a controlled temperature, for ca. 15-16 days.

MATURING:

In steel tanks for circa 20 months, after which it rests in the bottle for at least another 6 months.

ORGANOLEPTIC QUALITIES:

Brilliant ruby red with garnet reflections, fragrant perfumes of marascino cherry, cinnamon and nutmeg, vanilla and anise. The taste is full and balanced with medium tannins that confer a good aromatic persistence.

FOOD PAIRING

An excellent wine for drinking with the finest roasted red meats and game. Goes very well with aged cheeses.

SERVING TEMPERATURE

To be served at circa 18°C.

TECHNICAL SPECIFICATIONS

Alcohol 14,00% Vol.
Total acidity 6,60 gr/lit
Dry residue 29,50 gr/lit

BOTTLE

Bordolese-style conical bottle of 75cl. Carton of 6 bottles, pallet of 105 cartons.



Campi Taurasini
DOC IRPINIA



le masciare
AZIENDA AGRICOLA  **PRODUCT OF ITALY**

L'AZIENDA AGRICOLA LE MASCIARE PROPONE QUESTO VINO IN PICCOLE QUANTITA', IN UNA PERSONALE INTERPRETAZIONE DEI VITIGNI SECOLARI CAMPANI. PRODOTTO IN IRPINIA, ITALIA.