

Taurasi

DOCG

Pian del Bosco

**APPELLATION:**

Taurasi DOCG

GRAPE VARIETY:

100% Aglianico

PRODUCTION AREA:

Paternopoli (AV), Italy

VINEYARD:

1.2 hectare of Aglianico grapes grown on old vines planted more than 70 years ago, 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 an extremely rigid selection of only the very 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 18 months, subsequently

for at least 12 months in French tonneaux or 'botte' (25HL), after which it rests in the bottle for a minimum of another 24 months. It will continue to age and develop in the bottle for easily more than a decade.

ORGANOLEPTIC QUALITIES:

Intense ruby red colour when young, tending towards brick red with more garnet reflections as the wine ages. Pronounced and complex bouquet with hints of cherry, forest fruit with spicy scents of violet and tobacco. It is full with balanced tannins and acidity. A finish with hints of plums, black cherry and black pepper.

FOOD PAIRING

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

SERVING SUGGESTION

To be decanted several hours before serving at circa 18-20°C in large wine glasses.

TECHNICAL SPECIFICATIONS

Alcohol 15,0% Vol.
Total acidity 6,40 gr/lit
Dry residue 34,00 gr/lit

BOTTLE

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



TAURASI
PIAN DEL BOSCO

D O C G

DENOMINAZIONE DI ORIGINE
CONTROLLATA E GARANTITA
PRODUZIONE LIMITATA A 9.900
BOTTIGLIE

te masciare
AZIENDA AGRICOLA

PRODUCT OF ITALY