



Taurasi docg

Red wine produced only with Aglianico grapes coming from the lower part of our 9 hectares located in Castelfranci, province of Avellino at 500 m asl. The grapes are picked by hand and carried to the cellar in small boxes to avoid crushing them. The wine, after the fermentation, matures in oak barrels of different size for about 12 months, in stainless steel tanks for 12 months and in bottle for 12 months.



Typology red wine

Appellation Taurasi Docg - Dop

Grape Aglianico 100%

First vintage produced 1996

Vineyard location Castelfranci (Avellino)

Altitude 550 m asl



Vine Training/Pruning guyot and cordon spur, pergola avellinese (typical of Avellino area)

Vineyard design 4500 vines/hectare

Grape yield 60 quintals/hectare

Type of soil calcareous-clay on a base of yellow marns with a good level of organic elements

Harvest time first 10 days of November



Wine making in stainless steel tanks with daily punching down and pumping over and maceration 10 to 20 days long basing on the vintage

Aging in oak barrels of different size for about 12 months, in stainless steel tanks for 12 months and in bottle for 12 months

Fermentation in stainless steel tanks at 27-29°C



Bottling time in the month in September of the second year following the harvest