



36+6 Aglianico del Taburno

Denominazione di Origine Controllata e Garantita

Grapes: Aglianico 100%

Area of production: Taburno DOCG production area

Exposure and altitude: hill lands, facing South - East at 300/400 m. above sea level

Type of soil: calcareous and tufaceous

Pruning system: guyot

Density: 5000 per hectare

Yield per hectare: 5000

Harvest time: beginning of november

Technique of vinification: after having monitored plant health state and progress of maturation, best grapes of the Factory are picked by hand in small boxes with a medium weight of 18 kg. To incipient maturation, destemmed and pressed grapes undergo fermentation at a controlled temperature for 30/35 days. After the alcoholic fermentation follows ageing in 25 hL wooden barrels for 36 months and then in bottles for 6 months

Organoleptic characteristics: ruby red with grenade glares and light taste of red fruit and spices. Its taste is soft, with a perfect balance between tannins ad acidity; it is well tolerated by optimal alcoholic content. Aftertaste with feelings of spices (tobacco, vanilla) and fruity (blackberry, cherry), very intense and persistent Alcohol produced: 13/14.5%

Best served with: very seasoned first dishes (lasagne), more austere red meat dishes (game) and very aged cheese

Bottle formats: 0,75 / 1,5 / 3 lt.



TORRE VARANO

Azienda Agricola Torre Varano

Contrada Torreuono, Torrecuso, BN 82030
Italia

Tel.: +39 0824 876372

Mail: info@torrevarano.it

Web: www.torrevarano.it