



# 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 300/450 m. above sea level

**Type of soil:** calcareous and tufaceous

**Pruning system:** guyot

**Density:** 5000 per hectare

**Yield per hectare:** 9000

**Harvest time:** october

**Technique of vinification:** grapes get harvested by hand when fully riped. Grapes are pressed and destemmed and then fermented for 25/30 days; wine is then aged in barriques and subsequently stays for 6 months in bottles

**Organoleptic characteristics:** the color is ruby red with a grenade reflex. It has a fruity taste (it reminds ripe cherry and blackberry). It has a good texture, soft and smooth with a long, wide and austere ending

**Alcohol produced:** 13/15%

**Best served with:** grilled red meat, game, mature cheese and bean soup

**Bottle formats:** 0,75 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