



Boscoscuro

Aglianico del Taburno

Controlled and Guaranteed Designation of Origin

Grapes: Aglianico 100%

Area of production: Taburno DOCG production area

Exposure and altitude: hill territories, facing South – East,
at 300/450 m. above sea level

Type of soil: calcareous and tuffaceous

Breeding system: guyot

Density: 5000 per hectare

Yield per hectare: 9000

Harvest time: October

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

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

Alcohol produced: approx. 13/15

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



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