

L'Eroe Aglianico del Taburno

Denominazione di Origine Controllata e Garantita

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 tufaceous

Pruning system: guyot

Density: 5000 per hectare

Yield per hectare: 9000

Harvest time: end of October, beginning of November

Technique of vinification: grapes are picked by hand when fully ripe. Grapes are then pressed and destemmed and fermented for 25/30 days; wine is then aged for 12 months in barriques and subsequently stays for 12 months in bottles

Organoleptic characteristics: the color is ruby red with a grenade tinge. It has a fruity taste (it reminds ripe cherry and blackberry). It has a good texture, which is 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 / 1,5 lt.



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