



Carmine D'Occhio

CD 1912 AGLIANICO DEL TABURNO RISERVA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

Grapes: Aglianico 90%, Merlot 5%, Montepulciano 5%

Area of production: Taburno DOCG production area

Exposure and altitude: hill territories, facing south, 400m. above sea level

Type of soil: clayey with outcropping calcareous marl.

Breeding system: permanent spurred cordon.

Density: 6000 per hectare.

Yield per hectare: 4000.

Harvest time: early November.

Technique of vinification: Hand-selected grapes from the estate are placed in small crates with an average weight of 10 kg. They undergo destemming, with the selected berries being crushed, followed by fermentation at controlled temperature for 30/35 days. Malolactic fermentation follows, with aging in French oak barriques for 18 months, and refinement in the bottle for 24 months.

Organoleptic characteristics: Deep purple-red color, with spicy and fruity notes on the nose (wild blackberries, blueberries, plum jam) with a hint of licorice on the finish. On the palate, it is well-balanced with well-integrated tannins.

Alcohol produced: 14.5 / 16%.

Best served with: Pairs well with very hearty red meat dishes (game), large roasts, and for contemplation with dark chocolate.

Sizes available: 0.75 / 1.5 / 3 / 5 liters



TORRE VARANO

Azienda Agricola Torre Varano

Contrada Torreuono, Torrecuso, BN 82030

Tel.: 0824 876372

Mail: info@torrevarano.it

Web: www.torrevarano.it