



# *Dracaurum*

## Taurasi

*Controlled and Guaranteed Designation of Origin*

**Grapes:** Aglianico 100%.

**Area of production:** Taurasi DOCG production area.

**Exposure and altitude:** hilly land exposed to the South – East, at 450 m. above sea level.

**Type of soil:** clayey with calcareous veins.

**Breeding system:** guyot.

**Density:** 5000 per hectare.

**Yield per hectare:** 8000.

**Harvest time:** Beginning of November.

**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 refinement 18 months in barriques and subsequently stays for 12 months in bottles.

**Organoleptic characteristics:** the color is red purple hints of black cherry, red fruit jam and light spiciness. The taste is full, balanced with soft tannins and an intense fruity finish reds, coffee cocoa and spices.

**Alcohol produced:** approx. 13/15.

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



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*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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*Tremilia*

## Sannio Aglianico

*Protected Designation of Origin*

**Grapes:** Aglianico 100%

**Area of Production:** DOCG Taburno 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 are harvested by hand when fully riped, then pressed and destemmed at last fermented for 25/30 days in steel tanks

**Organoleptic characteristics:** the color is ruby red, it has an intense scent of red fruit, a smooth taste with a persistent spiced fragrance

**Alcohol produced:** 13/14%

**Best served With:** roast or grilled red meat and game

**Bottle formats:** 075 lt



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*Volturna*

## Sannio Barbera

*Denominazione di Origine Protetta*

**Grapes:** 100% Barbera

**Production area:** Sannio Beneventano production area

**Exposure and altitude:** hilly terrain at 200/250 meters above sea level

**Type of soil:** calcareous marl

**Training system:** espalier with Guyot pruning

**Plant density:** 5000 per hectare

**Grape yield Kg/ha:** 9000

**Harvest period:** late September to early October

**Winemaking techniques:** the fully ripe grapes are hand-harvested. After being destemmed and crushed, they undergo fermentation for 15 to 20 days in steel tanks

**Organoleptic characteristics:** intense violet-red color with fruity and floral aromas. It has a soft taste with a persistent fruity, floral, and slightly spicy fragrance

**Alcohol content:** 12.5/14%

**Food pairings:** first courses, risottos, and baked pasta, especially with truffle flavor; for main courses, it pairs perfectly with roasted meats and red meats

**Bottle formats:** 0.75 lt



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*Roccevine*

## Taburno Falanghina del Sannio

*Protected Designation of Origin*

**Grapes:** Falanghina 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 tuffaceous

**Breeding system:** guyot

**Density:** 3000 per hectare

**Yield per hectare:** 9000

**Harvest time:** October

**Technique of vinification:** grapes to be harvested by hand when the ripeness is complete. Grapes are before pressed and destemmed and then are fermented in white at a controlled temperature of 12° C into steel tanks

**Organoleptic characteristics:** straw yellow with a soft smell of flowers. The taste is full and balanced with a persistency of citrus flowers, ripe pear and exotic fruit

**Alcohol produced:** approx. 12/14

**Best served with:** sea and land hors d'oeuvres, light first dishes, fish, medium seasoned cheese and buffalo mozzarella



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*Eliosfera*

## Taburno Sannio Greco

*Protected Designation of Origin*

**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:** tuffaceous

**Breeding system:** guyot

**Density:** 4000 per hectare

**Yield per hectare:** 9000

**Harvest time:** October

**Technique of vinification:** grapes to be harvested by hand when the ripeness is complete. Grapes are before pressed and destemmed and then are fermented in white at a controlled temperature of 13° C into steel tanks

**Organoleptic characteristics:** straw yellow with intense fragrance of ripe fruit and flowers notes. The taste is deliciously fresh and balanced

**Alcohol produced:** approx. 12/14

**Best served with:** generally fish and shellfish courses



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*Veliaandro*

## Sannio Fiano

*Protected Designation Origin*

**Grapes:** Fiano 100%

**Area of production:** Taburno DOCG, Sannio DOP production area

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

**Type of soil:** tuffaceous

**Breeding system:** guyot

**Density:** 4000 per hectare

**Yield per hectare:** 9000

**Harvest time:** beginning of October

**Technique of vinification:** grapes to be harvested by hand when fully ripe. Grapes are pressed and destemmed and then must is fermented in white at a controlled temperature of 12°C into steel tanks

**Organoleptic characteristics:** its colour is straw yellow and has a fragrance of flowers and fruit that reminds apricots, almonds and honey. The taste is wide, fresh and very balanced

**Alcohol produced:** approx. 12/14

**Best served with:** it's ideal with aperitifs, fish appetizers and first dishes with shellfish



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*Lunacalma*

## Taburno Sannio Coda di Volpe

*Protected Designation of Origin*

**Grapes:** Coda di Volpe 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:** tuffaceous

**Breeding system:** guyot

**Density:** 3000 per hectare

**Yield per hectare:** 9000

**Harvest time:** October

**Technique of vinification:** grapes to be harvested by hand when the ripeness is complete. Grapes are before pressed and destemmed and then are fermented in white at a controlled temperature of 13° C into steel tanks

**Organoleptic characteristics:** straw yellow, it has a fragrance of flowers and fruit which reminds apple. Taste is wide and intense ,with a persistency of mineral fragrance

**Alcohol produced:** approx. 12/14

**Best served with:** it's ideal with fish aperitifs and appetizers, shellfish first courses or shellfish cooked in the oven or grilled or with second courses made up of eggs, fresh cheese (not salty)



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*Nyxaria*

## Lacryma Christi del Vesuvio Bianco

*Protected Designation of Origin*

**Grapes:** Falanghina 20% Caprettone 80%

**Area of production:** production area Monte Somma

**Exposure and altitude:** Mountainous territory, facing south

**Type of territories:** Sandy volcanic with presence of pumice stone and lapilli

**Breeding system:** espalier with Guyot pruning

**Density:** 3000 for hectare

**Yield grape kg/ha:** 6000

**Grape harvest time:** October

**Technique to produce wine:** Destemming of the grapes, followed by static decanting for 24 hours, then only the free-run must is fermented at a controlled temperature

**Aging:** 3 months on fine lees with *bottonàge* followed by bottling and further refinement in the bottle

**Characteristics organoleptic:** it's straw yellow on the nose notes of white fruit (peach, apple, apricot) presence of floral notes such as broom. Fresh, savory, vibrant sip with a finish of long acidity and persistence

**Alcohol produced:** on average 12/13

**Combinig:** hors d'oeuvres of fish and earth, fish, cheese of half mature and buffalo mozzarella



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*Aetheris*

## Lacryma Christi del Vesuvio Rosso

*Protected Designation of Origin*

**Grapes:** Piediroso 80%, Aglianico 20%

**Area of production:** production area Monte Somma

**Exposure and altitude:** Mountainous territory, facing south

**Type of territories:** Sandy volcanic with presence of pumice stone and lapilli

**Breeding system:** espalier with Guyot pruning

**Density:** 3000 for hectare

**Yield grape kg/ha:** 6000

**Grape harvest time:** October

**Technique to produce wine:** Destemming of the grapes, followed by fermentation of about 10 days with pumping over and delestegè

**Aging:** 12 months in steel followed by bottling and further refinement in the bottle

**Characteristics organoleptic:** it's ruby red, purple nose, cherry with the presence of small notes of vanilla and cinnamon spice

Dynamic, fresh, savory sip, well integrated and velvety tannins

**Alcohol produced:** on average 12/13

**Combinig:** hors d'oeuvres of earth, very aged cheese and meat



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*Oblivium*

## Lacryma Christi del Vesuvio Rosato

*Denominazione di Origine Protetta*

**Grapes:** 80% Piedirosso, 20% Aglianico

**Production area:** Monte Somma production area

**Exposure and altitude:** mountainous terrain exposed to the south

**Type of soil:** volcanic sandy soil with the presence of pumice stone and lapilli

**Training system:** espalier with Guyot pruning

**Plant density:** 3000 vines per hectare

**Grape yield Kg/ha:** 6000

**Harvest period:** second decade of October

**Winemaking techniques:** the ripe grapes are hand-harvested. After destemming and crushing, they undergo soft pressing, followed by fermentation in white at a controlled temperature of 12°C in steel tanks.

**Organoleptic characteristics:** pale pink color with intense fruity aromas, a bouquet of fresh flowers, wild strawberries, and raspberries. On the palate, it is fresh, recalling red fruits.

**Alcohol content (% by volume):** 12/13.5

**Food pairings:** excellent with dishes based on shellfish and seafood, and for tastings of fresh and aged cured meats and cheeses. Recommended with pizza.

**Bottle formats:** 0.75 lt



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