



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.



TORRE VARANO

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