

TAURASI ROOTS

DOCG RESERVE

Radici, produced for the first time in 1986, is the result of long and accurate research into exposure, chemical-physical composition and land position.

The greater backbone, the dense structure, the aromatic finesse represent the most evident characteristics of this prestigious interpreter of Irpinia viticulture.



WINE PROFILE

NAME

Taurasi DOCG Reserve

VARIETY

100% Aglianico

VINEYARD AND LAND

The upper part of the Montemarano vineyard with a south-east exposure and a clayey-calcareous soil with a strong presence of skeleton. The altitude is about 550 masl, the training system is the espalier with spurred cordon pruning with a planting density of 3,500 vines/ha and a yield of about 45 q/ha and about 1.3 kg/vine.

AGE OF THE VINEYARD

20 years

COLLECTION PERIOD AND SYSTEM

First ten days of November, hand picked

VINIFICATION AND AGING

Classic red vinification, long maceration on the skins (about 25 days) at a controlled temperature (22°C - 24°C). Aging in French oak barriques and oak casks Slavonia for a period of about 30 months and at least 40 months of aging in the bottle.

SPECIAL FORMATS

1,500 lt, 3,000 lt, 5,000 lt

SENSORY CHARACTERISTICS



COLOR

Intense ruby red



THE SCENT

It offers a broad, complex, intense and particularly fine bouquet with characters reminiscent of tobacco, spices, cherries, wild berries, plums and balsamic.



THE TASTE

Enveloping and elegant in the mouth. Aroma of plum, bitter cherry, strawberry jam, black pepper and licorice.



PAIRINGS

Appetizers

- Seasoned cheeses, truffles, porcini mushrooms and sausages

First courses

- Ragôut and dishes with meat-based sauces and long cooking

Second courses

- Red meats, game, roasts and spicy dishes



ATTITUDE TO AGING

60 years and over



SERVICE TEMPERATURE

18 °C

Find out more

