

TECHNICAL DATA SHEET



TAURASI

Case d'Alto®

TYPE OF WINE (level of sweetness and style): Dry Red

WINE DENOMINATION AND CLASSIFICATION: "Taurasi -DOCG"

VARIETY OF THE GRAPES: "Aglianico" 100 %

PRODUCTION AREA: Paternopoli, Taurasi e San Mango sul Calore (AV)

ALTITUDE: 400 -520 metres AMSL

TYPE OF SOIL: Clay and chalky soil

PLANTING DENSITY: 4500 vines per hectare

GROWING SYSTEM: Vertical trellising

PRUNING METHOD: "Guyot"

YIELD: 1,1 kg per vine

HARVEST TIME: End of october

HARVEST METHOD: Grapes are picked manually and placed in 20 kg crates

WINEMAKING (VINIFICATION) AND REFINEMENT: Fermentation in stainless steel at measured temperature, following malolactic fermentation and finally, during the aging process, the wine is fined inside French oak barrels of 700 litres and 225 litres for 24 months.

TASTING: Bright ruby red colour, with gamet notes, full bodied and quite transparent. Bouquet is a rich and lingering fragrance with ripe red fruits aromas, armonic and enjoyable parfumes. Taste is full bodied, with strong, lingering and armonic tannins

FOOD PARING: Very suitable with aged cheeses or enjoyed on its own between meals

INDICATIVE VALUES:

ABV 14,57%

Acidity: 5,666 g/l

Dry extract 30,80 g/l

SERVING TEMPERATURE: It should be served decanted, at the temeraturu of 16-18 C°

