

TECHNICAL DATA SHEET

TYPE OF WINE: Dry red

WINE DENOMINATION AND CLASSIFICATION:
Taurasi Riserva DOCG

VARIETY OF THE GRAPES: Aglianico red grapes

PRODUCTION AREA: Taurasi (AV)

PLANTING YEAR: centennial

ALTITUDE: 400 metres amsl

EXPOSURE: North/south

lat. 41.00493 - long. 14.9746664

TYPE OF SOIL: Clay and chalky soil

HARVEST TIME: End of october 2009

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

WINEMAKING 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 for 24 months

TASTING: Bright ruby red colour, with gamet notes, full bodied and not too transparent. Bouquet is a rich and lingering fragrance with ripe red fruits aromas, armonic and enjoy able parfumes. Taste is full bodied, with lingering and armonic tannins

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

CHEMICAL ANALYSIS:

ABV 14,57%

Acidity 5,74% g/l

SERVING TEMPERATURE: It should be served decanted, due to the likely presence of light dregs; serving temperature: 18-20 °C.



TAURASI

Case d'Alto

This wine is a limited edition perfectly suitable for a long term wine storage

