



TAURASI DOP 2007



Grape variety:	100% Aglianico
Alcohol content:	14.5% by volume
Production:	230 cases
First vintage:	2007
Vineyard:	Campore (Lapio)
Type of soil:	Calcareous clay and yellow marls
Avg. vine age:	15 years
Altitude:	1970-2300 feet above seal level
Cellar location:	Lapio
Fermentation:	Fermentation in stainless steel tanks with skin maceration for 20 days at controlled temperature
Aging:	30 months aging in small barrels and big barrels (tonneau); 12 months in the bottle

Critics' Notes

“A refined version, with juicy acidity supporting the supple kirsch, cassis and raspberry notes framed by full, yet fine, tannins, as layered flavors of mountain herbs, spice and licorice fill the fringes. Drink now through 2017. 230 cases made.” –Wine Spectator

Tasting Notes

Color: Ruby red with hints of violet

Bouquet: Rich nose with complex notes of black cherry, ripe plum, tobacco, spice, and hints of balsamic

Palate: Full bodied and dynamic with the right amount of tannin and a long persistence of ripe fruits in the finish

Pairing: Ideal for pasta with a meat ragu sauce, roasted red meats, and hard, aged cheeses