



TAURASI DOP 2008



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

“Dense yet fresh, with juicy acidity supporting black cherry puree and cassis fruit character, rounded out by full tannins and graceful notes of ash, olive paste, and game. Best from 2015 through 2022. 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