

# TAURASI

Producer **DI PRISCO**



## Appellation

Taurasi D.O.C.G.

## Wine Type

Red

## Vintage

2007

## Grape Variety

100% Aglianico

## Sensory Characteristics

Since antiquity the best grape *Vitis hellenica* (today Aglianico) is obtained Taurasi. The name comes from the town of the same name, the old Taurasi in Irpinia. The wine is characterized by its aromatic complexity. Red color tending to garnet, the nose is extremely dense with hints of blackberry, vanilla and dried mushrooms. The taste is velvety, full and elegant. Goes well with roasted red meat, game dishes or spice truffles and mature cheeses.

## Harvest

November, grapes are selected in the vineyard and hand picked.

## Vinification Process

Maceration for about 15 days, fermentation with autochthonous yeast starter. Maturation takes place in oak barrels and barriques for at least 22 months. The wine aging in bottle for another twelve months before to be released.

## Alcohol Content

14%

## Soil Type

Clay and limestone

## Vine Cultivation System

Spurred Cordon

## Grape Yield

70 quintals per hectare

## PRODUCTION ZONE

Country: Italy

Region: Campania

Area: Fontanarosa - Avellino



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