



CANTINE ANTONIO CAGGIANO

TAURASI - ITALIA

**TAURÌ**

IRPINIA AGLIANICO DOC

**Grape variety**

100% Aglianico di Taurasi

**Production area**

Vineyards in Taurasi

**Exposure and Altimetry**

South-West exposure – Hilly lands at 350 m. above sea level

**Soil typology**

Clayey - calcareous

**Growing method**

Espalier with Guyot pruning

**Vine planting density and yield per hectare**

5000 plants/ha - 65 q./ha - Kg 1,3 /plant

**Grape harvest method and season**

End of Oct. /beginning of Nov. – Manual harvest

**Vinification process**

Grapes are harvested when fully ripe and, after the destemming and the crushing, subjected to a fermentation with maceration. A malolactic fermentation and an 6/8 months aging in French oak barriques follow.

**Organoleptic characteristic**

Alcohol 13,5 % - Acidity 6,0 - 6,4 g/l

A strong ruby red color with purple reflections.

A fruity smell with red fruits scents and an aromatic final taste of black and green peppers.

