

## TAURASI

*At Taurasi, Aglianico finds its ideal territory – uncontaminated, volcanic and impenetrable – giving life to a full and balanced wine.*

### Denomination

Taurasi DOCG

### Grape

Aglianico

### Fermentation

Alcoholic fermentation and maceration in stainless steel tanks for about 3 weeks.

### Maturation

About 18 months in medium-toasted French barriques.

### Aging

Minimum 9 months in bottle.

### Organoleptic examination

Brilliant ruby red with garnet reflections, fragrant perfumes of maraschino cherry, cinnamon and nutmeg, vanilla and anise. The taste is full and balanced with sweet and soft tannins that confer a good aromatic persistence.

### Food pairings

An excellent wine for drinking with the finest roasted red meats and poultry, braised in Aglianico.



FEUDI DI SAN GREGORIO

Loc. Cerza Grossa, 83050 Sorbo Serpico AV

T. +39 0825 986683

[www.feudi.it](http://www.feudi.it) – [info@feudi.it](mailto:info@feudi.it)

