

PIANO DI MONTEVERGINE

In a vineyard that is symbolic of Feudi di San Gregorio – Piano di Montevergine – where the vines are joined by hazelnut and olive trees, originates our Taurasi Riserva.

Denomination

Taurasi Riserva DOCG

Grape

Aglianico

Fermentation

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

Maturation

18-24 months in French barriques and 50 hl barrel of medium toast.

Aging

Minimum 24 months in bottle.

Organoleptic examination

Lovely ruby red color. On the nose, sensations of fruit: blackberry, plum and sour black cherry; a balsamic note, spices. The taste is soft, captivating, mineral and balanced with elegant tannins and a persistent finish.

Food pairings

Perfect with game, strong aged cheeses, roast and grilled lamb.



FEUDI DI SAN GREGORIO

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