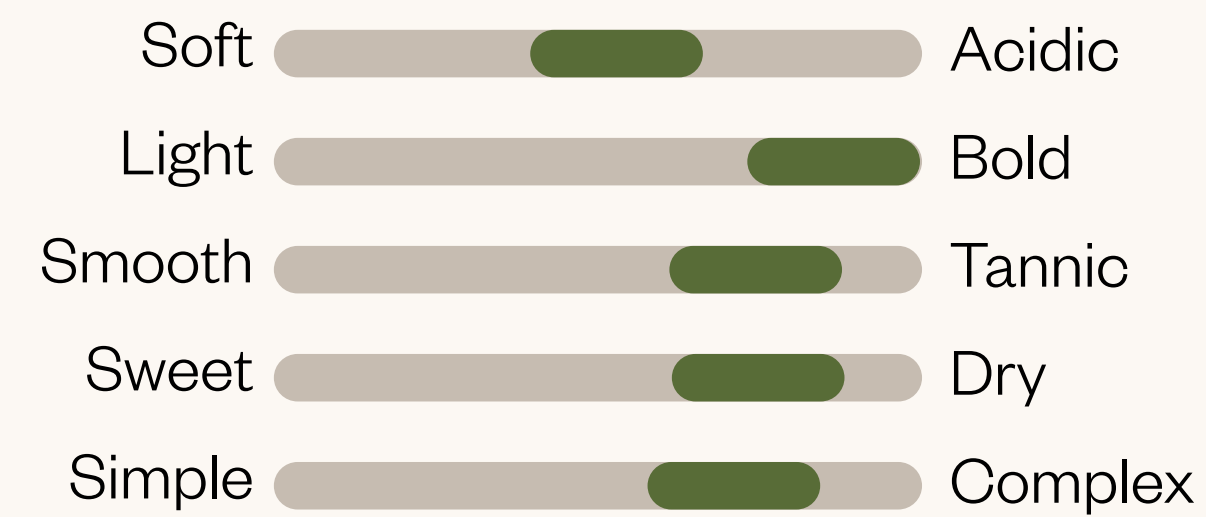


Salae Domini “Taurasini” by Cantine Antonio Caggiano

TYPE	Full and fruity red
VINTAGE	2020
VOLUME	75 cL
ALC. CONTENT	14 %

Wine profile



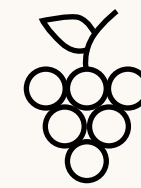
Tips to enjoy

FOOD PAIRING
Great with grilled and roasted meats, and also with game. Due to its boldness it can also handle spicy dishes

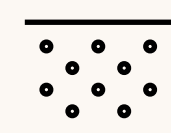
SERVING TEMPERATURE
16 °C open a few hours before drinking

AGING POTENTIAL
5-8 years

Vineyard and vinification



GRAPE VARIETIES
Aglianico



TERROIR
Mix of limestone & clay



TERRAIN AND ELEVATION
Hilly lands at 350m



LOCATION
Taurasi, Avellino, Campania

VINEYARD
Manual harvest when the grapes are fully ripe in the last week of October and first week of November.

VINIFICATION
Temperature controlled maceration and fermentation in stainless steel tanks with malolactic fermentation

MATURATION
Maturation in oak barrels during 8 to 10 months

Tasting notes

NOSE The scent of fruity aromas such as blackberries and plum complemented by spices, roasted nuts and a subtle hint of licorice

MOUTH This wine is velvety on the palate with a high concentration of tannins, and a subtle hit of oak. Fantastic little sister to the famous Taurasi by the same house

