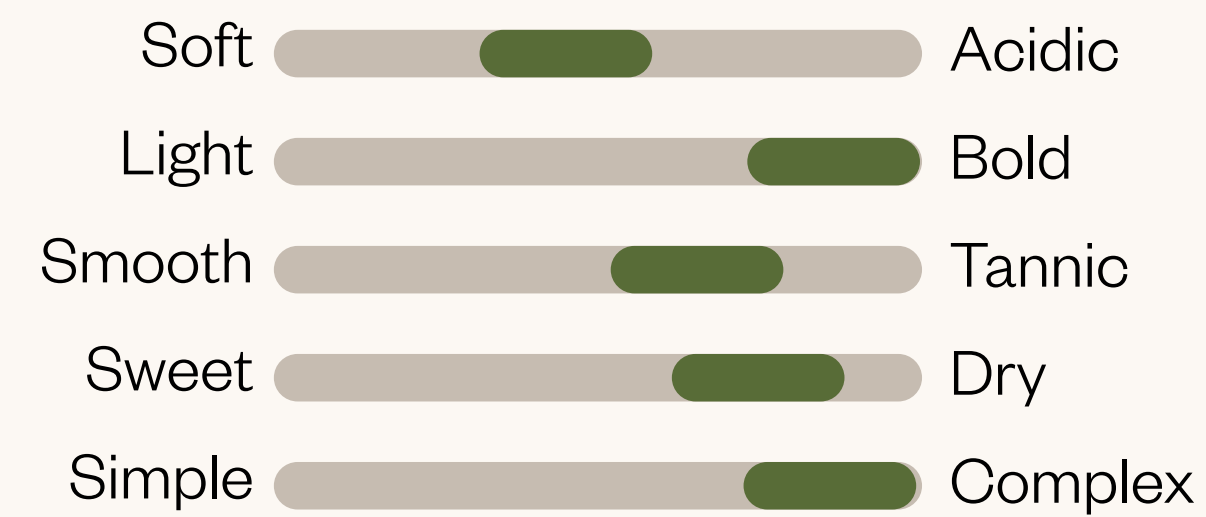


Taurasi by Cantine Antonio Caggiano

TYPE	Full and complex red
VINTAGE	2019
VOLUME	75 cL
ALC. CONTENT	14,5 %

Wine profile



Tips to enjoy



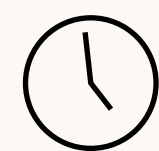
FOOD PAIRING

Great with grilled and roasted meats, and also with game. Can also handle spicy dishes due to its boldness



SERVING TEMPERATURE

18 °C open a few hours before drinking and preferably decant



AGING POTENTIAL

8-10 years

Tasting notes

NOSE A fruity and complex smell with licorice and vanilla scents, on an elegant base of red fruits

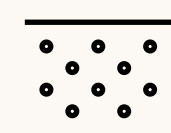
MOUTH Intense and complex flavors of black cherries and forest fruits. Notes of tobacco and leather. Soft and delicate mouthfeel with a high concentration of ripe tannins with a spectacularly long finale

Vineyard and vinification



GRAPE VARIETIES

Aglianico



TERROIR

Mix of limestone & clay



TERRAIN AND ELEVATION

Hilly lands 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 French oak (barrique) during 12 to 18 months, followed by a minimum of 12 months in the bottle

