



AZIENDA AGRICOLA
FIorentINO

Taurasi Riserva Docg

The Taurasi Riserva is obtained from the grapes of the Calore vineyard, harvested by hand between the end of October and the beginnings of November. It follows a classic red vinification with maceration on the skins at a controlled temperature. The wine obtained ages for 18 months in large 10 hl barrel and then in steel and bottle. In the glass the wine has an intense ruby red colour. On the nose there are hints of dark fruits such as blackberries and black cherries, as well as spicy and balsamic notes. The sip is warm and soft, with elegant tannins and a persuasive finish. Perfect as an accompaniment to roast lamb, stewed game and aged cheeses.

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Production area: Paternopoli
Type of wine: monovarietal red
Grape variety: aglianico
Alcohol content: 14% vol.
Service temperature: 16-18 °C
Soil composition: clayey
Vineyard altitude: 380 masl
Exposure: S-SW
Vineyard age: 16 years
Training system: espalier – bilateral guyot pruning
Vineyard hectares: 0.7 ha.
Yield per hectare: 60 quintals/ha
Harvest period: end of October
Vinification: in red with maceration on the skins at a controlled temperature
Aging: 10 hl French oak barrels, steel, bottle

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