





Taurasi Riserva







Aglianico, brought to Southern Italy by the Greeks (the name derives from the ancient Hellenic word - Greek), is the most important and representative variety of Southern Italy. Complex vine that requires great attention and wisdom for its elaboration.

LATEST AWARDS

2024

FIS BIBENDA 4 GRAPPOLI V.2016

2024

5 STAR WINES 95 POINTS TOP 10 WINES V.2016

2024

AIS VITAE 3 VITI ∇ .2016



SANPAOLO - CAMPANIA (Torrioni, Avellino), ITALY

•		
Alcohol	Acid 5.85 g/L	Residual sugar 2,9 g/L

Perched on a volcanic hill surrounded by vineyards and woods, it collects the legacy of a historical area and projects it into the future with a contemporary vision and language. It rises in the capital of Greco di Tufo DOCG in the heart of Irpinia, on a hilly ridge, to the right of the Sabato river. The grapes come from selected plots in the most suitable areas and are grown up to 700 meters above sea level, where the strong temperature range enhances its aroma. The soil is varied between clayey, calcareous, sandy and with ashes from Vesuvius.

VARIETY

100% Aglianico YIELD PER HECTARE: 80 Q / HA 12 months in steel, 24 months in barrique

TASTING NOTES AND PAIRINGS

Magnificent ruby red colour. Intense nose of cherry, blackcurrant, blueberry, with hints of sweet spices of cinnamon, black pepper, wet earth and dark chocolate. Fine, warm and enveloping sip with elegant and balanced tannins in a softness completed by a pleasant freshness on the finish. Ideal for savory first courses, red meats prepared in long cooking, semi-mature and aged cheeses.