

PREVIEW

The Taurasi DOCG Riserva comes from the grapes of the highest section of the Aglianico vineyard of Tenuta Fonzone, located on the top of a hill in the Contrada Scorzagalline, in the municipality of Paternopoli. The vines, grown in espalier with spurred cordon pruning, benefit from an excellent south-west exposure on clay-loam soils, at an altitude of 430 meters above sea level. The grapes, of exceptional quality, are subjected to careful vinification which includes a long maceration on the skins and a four-year aging period. The result is a wine of extraordinary structure and aromatic complexity, destined to reveal itself over time.



Scorzagalline

TAURASI DOCG RISERVA



DATA SHEET

Denomination: Taurasi DOCG reserve
Composition: 100% Aglianico
Grapes origin: Paternopoli (AV)
Soil: clayey loam
Altitude: 430 m a.s.l.
Exposure: south-west
Planting year: 2005
Plant density: 4500 plants per hectare
Training system: espalier
Pruning: spurred cordon
Yield: 50 quintals per hectare
Harvest period: first ten days of of November

WINEMAKING AND AGING

The bunches, harvested by hand and placed in crates, are quickly transported to the nearby cellar, here they are meticulously de-stemmed by hand. The fermentation and the maceration take place in stainless steel tanks for a period of 15-20 days. After the initial racking and the initiation of malolactic fermentation, the resulting wine undergoes a 4-year aging process. It spends 24 months resting in first and second passage oak barriques and 500 L barrels, followed by an additional 12 months in the bottle.

ORGANOLEPTIC CHARACTERISTICS

brilliant ruby red colour. The nose is of great complexity and finesse, with intense notes of black berry fruit and dried flowers, accompanied by tertiary hints such as tobacco, leather, licorice and sandalwood. On the palate it is enveloping, intense and persistent, with an elegant structure.

PAIRINGS

Structured first courses, roast meats, game, wild boar ragout.
Service Temperature: 18°- 20° C