

Vinosia

Taurasi Riserva Rajamagra DOCG

100% Aglianico

Tasting Notes:

Dark and impenetrable, intense and complex with hints of blackberries, sour cherries, vanilla, and saddle leather; harmonious with power structure, velvety tannins and well balanced but obvious acidity finishing with notes of cocoa and toasted spices. Best served with roast meats, game, and fowl.

Vineyards:

Region:	Taurasi, Campania, Italy
Size:	4 hectares
Training Method:	Vertical spur-cordon training (fixed non-renewable cane)
Planting Density:	2,400 vines per acre
Soil Composition:	Loose volcanic soil with good water retention ability
Elevation:	400 meters
Exposure:	South
Year Planted:	1996
Practices:	Sustainable

Winemaking:

Harvest:	Machine harvested in early-November
Fermentation:	12 day maceration on the skins; spontaneous fermentation (inoculation only if necessary)
Malolactic Fermentation:	Full in French Oak Barrels

Aging:

Aged 18 months in 225L French oak barrique with an additional 6 months in bottle before release. Aging potential up to 15 years.

Technical Data:

Alcohol:	14.6%
pH:	3.65
Acidity:	5.78 grams/liter
Residual Sugar:	2.5 grams/liter

Quantity Produced:

3,000 6pk cases



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OPICI WINES
25 De BOER DRIVE GLEN ROCK, NJ
201.689.3256

WWW.OPICIWINES.COM

