

Vinosia

Taurasi Santandrea Aglianico DOCG

100% Aglianico

Tasting Notes:

Very deep black and red fruits with hints of blackberries, plums, and cured olives; good acidity, ample smooth tannins and a long finish reminiscent of black cherries, tea, spices, figs, and plums. Best served with roasted meats, game, and fowl.

Vineyards:

Region: Taurasi, Campania, Italy
Size: 6 hectares
Training Method: Vertical spur-cordon training (fixed non-renewable cane)
Planting Density: 2,400 vines per acre
Soil Composition: Calcareous clay and volcanic soil mix
Elevation: 450 meters
Exposure: Southwest
Year Planted: 1997
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 14 months in 225L French oak barrique with an additional 6 months in bottle before release. Aging potential up to 10 years.

Technical Data:

Alcohol: 14.1%
pH: 3.6
Acidity: 5.9 grams/liter
Residual Sugar: 1.7 grams/liter

Quantity Produced:

8,000 6pk cases



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