



450V Taurasi DOCG

[Home](#) / [Our wines](#) / [Selection](#) / 450V Taurasi DOCG

Denomination: Taurasi docg

Grapes: 100% Aglianico

Vineyards: Taurasi and Paternopoli

Soil: Clayey, with traces of limestone on the whole profile

Exposure: South-East

Altitude: 450 m a.s.l.

Training system: Espalier with spurred cordon pruning

Plant density: 3600 plants per hectare

Vineyard age: About 20 years

Yield per hectare: About 50 quintals

Harvest period: End of October beginning of November

Vinification technique: Classic red vinification, long maceration with the skins at a controlled temperature

Aging: In Barriques and Tonneaux for a period of 18/24 months

Color: Intense ruby red

Aroma: Complex, ample, intense and persistent with hints of black cherry, violet, red fruit jam, vanilla, licorice and light spiciness
Taste: Warm, enveloping with great structure and softness with aromas of red fruit jam, blueberries, notes of spices, cocoa and coffee.

Pairings: Long-cooked meat sauce with red meats, wild boar game, stew, well seasoned cheeses

Alcohol content: 14% vol

