



AZIENDA AGRICOLA  
**FIorentino**

## Taurasi Docg

The Taurasi is obtained from the grapes of the Calore vineyard. The grapes, harvested by hand between the end of October (sometimes the beginning of November), follow a classic red vinification with maceration on the skins at a controlled temperature. The wine obtained ages for 12 months in large 25 hl barrels and subsequently in steel and bottle. In the glass the wine has an intense ruby red colour. On the nose there are hints of dark fruits such as blackberries and black cherries, as well as spicy and balsamic notes. The sip is warm and soft, with elegant tannins and a persuasive finish. Perfect as an accompaniment to roast meats and aged cheeses.

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**Production area:** Paternopoli  
**Type of wine:** monovarietal red  
**Grape variety:** Aglianico  
**Alcohol content:** 14% vol.  
**Service temperature:** 16-18 °C  
**Soil composition:** clayey sandy loam  
**Vineyard altitude:** 380 masl  
**Exposure:** S-SW  
**Vineyard age:** 16 years  
**Training system:** espalier - bilateral guyot pruning  
**Vineyard hectares:** 1.0 ha.  
**Yield per hectare:** 60 quintals/ha  
**Harvest period:** end of October  
**Vinification:** in red with maceration on the skins at a controlled temperature  
**Aging:** 25 hl French oak barrels, steel, bottle

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