

GRAPE VARIETY

100% Aglianico

PRODUCTION AREA

Hillside vineyards in Carazita and Pesano, two of the most famous sites in the Taurasi DOCG area located in the municipalities of Luogosano and Sant'Angelo all'Esca.

ALTITUDE

450 metres above sea level

SOIL TYPE

Calcareous clay with evident volcanic outcrops

VINIFICATION

Grapes are harvested at full ripeness and transported to the cellar where they are carefully sorted before destemming. Alcoholic fermentation takes place at controlled temperatures, and maceration on the skins lasts for about 20 days. The wine is then aged in French oak barriques for 12 months, in cement tanks for another 24 months and finally in the bottle for at least a further 12 months before release.

TASTING NOTE

Colour: Dense ruby red with garnet reflections.

Aroma: Aromas of red fruits and ripe berry fruit including cherry and blueberry, complemented by a spicy note of coffee and chocolate and a balsamic finish.

Taste: Deep and complex on the palate, with great refinement and elegance, intense and persistent.

FOOD PAIRING

Excellent with roasted meat dishes, game, ageing cheeses, sausages, braised and stuffed pasta and elaborate ethnic dishes. Best served at a temperature of 18°C. Open and decant the bottle an hour before serving.

CAMPANIA

- TAURASI - AGLIANICO
- FIANO DI AVELLINO
- GRECO DI TUFO
- FALANGHINA
- CODA DI VOLPE



OPERA MIA

TAURASI D.O.C.G.

Recognised as a DOCG since 1993, Taurasi is without a doubt the most prestigious red wine of Irpinia. The Aglianico grape, long known for its high quality wines, has found perhaps its greatest expression in the green hills of the Irpinia region. "Opera Mia" is single-varietal Aglianico from the best vineyards in the Taurasi DOCG area, "Carazita" and "Pesano".