

## **MASTROBERARDINO** **2014 Radici Taurasi**

### **DENOMINATION**

Taurasi DOCG

### **ALCOHOL**

14%

### **GRAPE VARIETY**

Aglianico 100%

### **VINEYARD**

Montemarano and Mirabella Eclano

### **SOIL**

Clay in Montemarano, sandy in Mirabella Eclano

### **EXPOSURE**

South-East in Montemarano, South-West in Mirabella

### **ALTITUDE**

400 m a.s.l. on average

### **VINES PER HECTARE**

From 4.000 to 6.000 plants

### **TRAINING SYSTEM**

Shoulder with cordon spur pruning system

### **AGE OF VINEYARD**

15 years on average

### **YIELD PER HECTARE**

About 60 quintals

### **HARVEST**

End of October/Beginning of November

### **VINIFICATION**

Selected vinification for each plot with long skins maceration at controlled temperature

### **AGEING**

24 months in French oak barriques and Slavonian casks. At least 24 months in the bottle before release

### **TOTAL PRODUCTION**

About 120.000 bottles per year.

### **NOTES**

Exemplary expression of Aglianico, this Taurasi is the main symbol of Irpinian culture and viticulture. Harvest after harvest, never to disappoint the expectations, Radici Taurasi preserves the full-bodied structure and elegant personality that made it famous all over the world.

### **CHARACTERISTICS**

#### **Colour**

Deep ruby red.

#### **Bouquet**

Full, complex and intense, with notes of cherry, violet, wild berries and a distinctive spicy aroma.

#### **Taste**

Fascinating and elegant in the mouth. With flavors of plum, black cherry, strawberry and intense spices.

#### **FOOD PAIRINGS**

Pairs well with roasted meats, spiced dishes and truffle.