

NATURALIS HISTORIA

TAURASI DOCG RISERVA

Naturalis Historia is a wine crafted from the grapes of a vineyard of approximately 60 years old on our estate in Mirabella Eclano. It boasts remarkable structure and longevity, representing Irpinia, an ancient and enigmatic territory that Virgil once described as 'A land jealous of its many mysteries.' Starting from the 2016 vintage, it proudly carries the 'RISERVA' designation in accordance with the extended aging period specified in the Taurasi DOCG production regulations.



WINE PROFILE

DENOMINATION

Taurasi DOCG RISERVA

VARIETY

Aglianico 100%

VINEYARD AND SOIL

Mirabella Eclano, with a South-West exposure and a soil of volcanic origin, deep and sandy with traces of limestone and clay layers along the profile. The altitude is of 400 masl, the training system is the espalier with cordon spur pruning system and the density of plantation is of about 2.500 vines/hectare with an yield of about 40 q/ha and 1,6 kg/vine.

AGE OF VINEYARD

About 60 years old

HARVEST PERIOD

End of October, manual harvest.

VINIFICATION AND REFINING

Classic red vinification with maceration on the skins (about 15 days) at controlled temperature (22°C-24°C). Refines for 24 months in French oak barriques and approximately for 48 months in bottles.

SENSORY PROFILE



COLOUR

Deep ruby red



BOUQUET

Complex, full, intense and persistent, it offers aromas of violets, black currant, blackberry, strawberry, black cherry, vanilla and chocolate.



TASTE

Warm, enveloping, with great structure and softness, with aromas of plum, bitter cherry, raspberry, strawberry jam and spices.



PAIRINGS

Starter

- Cold meats and aged cheeses

Main course

- Pasta with meat sauces, mushrooms and truffles
- Red meats and grilled game, long cooked meats



AGING POTENTIAL

50 years +



SERVING TEMPERATURE

18 °C

Narrated by Piero
Mastroberardino

