

RADICI

TAURASI DOCG

This great mountain red wine, was first produced in 1986– an exemplary expression of the Aglianico grape variety – has become a true symbol of the history and character of Irpinian viticulture. Vintage after vintage, never failing to meet expectations, Mastroberardino's Radici Taurasi preserves its energetic personality and seductive elegance that have made it an extraordinary ambassador of its land to the world.



WINE PROFILE

DENOMINATION

Taurasi DOCG

VARIETY

Aglianico 100%

VINEYARD AND SOIL

Montemarano with a South-East exposure and a clay soil. Mirabella Eclano, with a South-West exposure and a deep and sandy well drained soil. The average altitude is 450 masl. The training system is the espalier with cordon spur pruning system. The density of plantation is on average of 4.000 vines/ha. The yield is about 50 q/ha and 1,3 kg/vine.

AGE OF VINEYARD

20 years

HARVEST PERIOD

End of October, beginning of November. Manual harvest.

VINIFICATION AND REFINING

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

SPECIAL SIZE

0,375 lt, 1,500 lt

SENSORY PROFILE



COLOUR

Deep ruby red



BOUQUET

Full, complex and intense, rich of 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.



PAIRINGS

Starter

- Mature cheeses, truffles, porcini mushrooms
- Main course
- Ragout and dishes with long cooked sauces
 - Roasted red meats and spiced dishes



AGING POTENTIAL

50 years +



SERVING TEMPERATURE

18 °C

Narrated by Piero
Mastroberardino

