

# RADICI TAURASI

## RISERVA DOCG

The Radici Taurasi DOCG Riserva, produced from grapes sourced from a single vineyard at approximately 650 meters above sea level in Montemarano, represents the culmination of the vision, philosophy, and consolidated experience of the ten generations of the Mastroberardino family spanning about three hundred years of history. It has become the symbol of the highest expression of the Irpinian terroir, particularly suited to producing wines of great elegance and longevity. The pronounced backbone, dense structure, and aromatic finesse are the most prominent characteristics of this prestigious and austere interpreter of Irpinian viticulture.



### WINE PROFILE

#### DENOMINATION

Taurasi DOCG Riserva

#### VARIETY

Aglianico 100%

#### VINEYARD AND SOIL

The highest part of the Montemarano estate, with a South-East exposure and a chalky-clay soil with a high presence of stones. The altitude is of about 550 masl, the training system is the espalier with cordon pruning system, the density of plantation is 3.500 vines/ha and the yield is about 45 q/ha and about 1,3 kg/vine.

#### AGE OF VINEYARD

20 years

#### HARVEST PERIOD

First 10 days 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 in French oak barriques and Slavonian oak casks for about 30 months and approximately for 42 months in bottles.

#### SPECIAL SIZE

1,500 lt, 3,000 lt, 5,000 lt

### SENSORY PROFILE



#### COLOUR

Deep ruby red



#### BOUQUET

Full, complex, intense and elegant, with notes of tobacco, spices, cherry, berries and balsamic aromas.



#### TASTE

Enveloping and persistent with distinct notes of plum, bitter cherry, strawberry jam, black pepper and licorice.



#### PAIRINGS

Starter

- Mature cheeses, truffles, porcini mushrooms and cold meats

Main course

- Ragout and dishes with long cooked sauces
- Roasted red meats, game and spiced dishes



#### AGING POTENTIAL

60 years +



#### SERVING TEMPERATURE

18 °C

Narrated by Piero  
Mastroberardino

