

STILÈMA

TAURASI DOCG RISERVA

An austere and complex wine, with excellent drinkability and great aging potential. A modern interpretation of the style of the great Taurasi wines of the 1950s and 1960s. Stilèma Taurasi is the result of a work of composition and the blending of different and synergistic micro-territorial stories, creating a unique and complex expressive force. Montemarano, Castelfranci and Paternopoli are the different family sites from which the grapes originate; each one of them is different in terms of altitude, microclimate, and soils. Starting from the 2016 vintage, it proudly carries the 'RISERVA' designation in accordance with the extended aging period specified in the DOCG production regulations.



WINE PROFILE

DENOMINATION

Taurasi DOCG RISERVA

VARIETY

Aglianico 100%

VINEYARD AND SOIL

It is the result of grapes selected in the family cru of the most characteristic sub-areas of the DOCG production area, in order to enhance its stylistic complexity. The estates of Montemarano (600 masl) and Castelfranci (600 masl) with clay-limestone soils, and Paternopoli (540 masl) with medium-textured soils and a good balance between clay, silt, and sand, contribute to it. Average density of plantation 5.000 vines/ha. Yield of about 60 q/ha and 1,2 kg/vine.

AGE OF VINEYARD

On average 20 years old

HARVEST PERIOD

End of October first decade of November, manual harvest.

VINIFICATION AND REFINING

Brief maceration (7/8 days) at controlled temperature (18°/20°) to moderate the phenol extraction. Refines about 30 months in Slavonian oak barrels for about 50 HL and French oak barrels (used) and for approximately 48 months in bottle.

SPECIAL SIZE

1,500 lt

SENSORY PROFILE



COLOUR

Pale ruby red with delicate reflections, of luminous transparency



BOUQUET

Offers complex aromas, fruity and floral nuances in harmony with spicy nuances. Bouquet with notes of cherry, plum, blackberry, caramel, tobacco, vanilla, leather and cloves.



TASTE

On the palate it is fresh, savory, agile, with a silky tannic texture, well balanced with all the other components. Austere and complex, with great drinkability.



PAIRINGS

Starter

- Savory broths, miso soups, pan-seared tuna fillets.

Main Course

- First courses with mushrooms, Jerusalem artichokes, porcini mushrooms and truffles
- Roast duck, cold cuts, game, lamb with aromatic herbs



AGING POTENTIAL

50 years +



SERVING TEMPERATURE

18 °C

Narrated by Piero Mastroberardino

