

# PIANO DI MONTEVERGINE TAURASI DOCG RISERVA

**Name**  
Taurasi Riserva - DOCG

**Grapes**  
Aglianico

**Wine-growing area**  
Taurasi area of Montevergine Plain

**Soil**  
Deep deposits of volcanic ash with a good humus content on top of an alluvial-clayey bed

**Harvest time**  
Last ten days of October

**Wine-making technique**  
Harvesting is done by hand in 16kg. boxes and the bunches are sorted on the forecourt. After destemming and crushing, fermentation on skins takes place at a temperature of 26° for 1-2 weeks. After racking off, the wine is refined in 225lt. French barrels where malolactic fermentation and ageing take place.

**Ageing**  
18 months in new oak barriques with medium toasting and further ageing in bottle

**Alcoholic content**  
13.5% vol.

**Organoleptic evaluation**  
Intense ruby red in colour with hints of garnet red around the edge, aromas that alternate between fruity scents of blackberry, plum, sour cherry, and aromatic notes of mint, sweet spices with toasted undertones.  
It tastes smooth and slick, very coherent and balanced. The tannins are elegant and the lingering finish leaves a delicate aftertaste of ripe sour cherry and liquorice.

