

Great Wines from Campania

## RADICI TAURASI



### COLOR

Deep ruby red.



### BOUQUET

Full, complex and intense, with 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.



### FOOD PAIRINGS

Appetizers  
Mature cheeses, truffles, porcini mushrooms.

First courses  
Ragout and dishes with long cooked sauces.

Second courses  
Roasted red meats and spiced dishes.



### AGING POTENTIAL

50 years and more.



### SERVING TEMPERATURE

18 °C.



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### RADICI TAURASI

An example of the best expression of Aglianico, this Taurasi is the main symbol of Irpinia culture and viticulture.

Harvest after harvest, never disappointing expectations, Radici Taurasi preserves the full-bodied structure and elegant personality that made it famous all over the world.

#### APPELLATION

Taurasi DOCG

#### VARIETY

Aglianico 100%

#### VINEYARD AND SOIL

Mirabella Eclano, with a South-West exposure and a deep and sandy and well drained soil, and Montemarano with a South-East exposure and a clay soil. The altitude is on average of 400 m a.s.l. The training system is the espalier with cordon spur pruning system and the density of plantation is on average of 4,000 vines/hectare (about 1,600 vines/acre), until 6,000 (2400 vines/acre) with an yeald of about 5,000 kg/ha (4,460 lbs/acre) and 1.3 kg/vine (2.87 lbs/vine).

#### AGE OF THE VINEYARD

On average 20 years

#### HARVEST PERIOD AND TYPOLOGY

End of October, beginning of November, manual harvest.

#### VINIFICATION AND REFINING

Vinification with long maceration on the skins at controlled temperature in stainless steel tanks. Refines for 24 months in French oak barriques and Slavonian casks and at least 24 months in the bottle before release.



## The estates of RADICI TAURASI

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The Aglianico grape selection for the production of the Radici Taurasi comes from the two estates of Montemarano and Mirabella Eclano.

Montemarano represents a historic site in the Taurasi production, in the southernmost part of the DOCG area. The estate now plays an important role in the cultivation of Aglianico grapes for the production of Radici Taurasi DOCG .

Here extreme thermal excursions and the slower pace of maturation provide the conditions for a late harvest, usually in November, offering grapes richer in tannins and acidity, enhancing the character of longevity.

Mirabella Eclano is the main estate owned by the Mastroberardino family, in the heart of the Taurasi DOCG area.

The epicentre of Aglianico production, research and experimentation, this estate is spread over several hills with different exposures and is dedicated to the production of red grapes on the slopes characterized by soils with a higher presence of organic matter and volcanic matrix, as well as white grape vines in areas where soils contain more limestone and clay.



## Montemarano

**Extension of the estate:** 14 hectares

**Soil:** clayey with good organic matter content and crushed limestone

**Vines cultivated:** Aglianico

**Plant density (plants/ha):** 4,000

**Training system:** cordon system

**Exposure:** South-East

**Altitude:** 500 to 650 meters a.s.l.

## Mirabella Eclano

**Extension of the estate:** 65 hectares

**Soil:** deep, sandy loam texture, volcanic matrix with clay presence in its depths and limestone throughout.

**Vines cultivated:** Aglianico, Falanghina, Greco and Fiano

**Plant density (plants/ha):** 6,000 (Aglianico)

**Training system:** cordon spur (Aglianico)

**Exposure:** various slopes, mainly South-West

**Altitude:** from 350 to 450 meters a.s.l.

