

Mastroberardino 1878

Great Wines from Campania

RADICI TAURASI RISERVA



COLOR

Deep ruby red.



BOUQUET

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



TASTE

It is enveloping, elegant and persistent with distinct notes of plum, bitter cherry, strawberry jam, black pepper and liquorice.



FOOD PAIRINGS

Appetizers

Hard cheese, 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.



SENSORY FEATURES

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RADICI TAURASI RISERVA

Radici, produced for the first time in 1986, is the result of a long and careful research concerning exposure, soil profiles, soil texture and chemical characteristics of the vineyards' terroir.

Its strong, dense structure and the aromatic concentration are the most evident characters of this prestigious interpreter of Irpinian viticulture.

APPELLATION

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.

The altitude is of about 550 m a.s.l., the training system is the espalier with cordon pruning system, the density of plantation is 3,500 vines/hectare (about 1,400 vines/acre) and the yeald is about 4,500 kg/ha (4,000 lbs/acre) and about 1.3 kg/vine (2.87 lbs/vine).

AGE OF THE VINEYARD

20 years

HARVEST PERIOD AND TYPOLOGY

Beginning of ovember, manual harvest.

VINIFICATION AND REFINING

Classic red wine vinification, long maceration with the grape skins at a controlled temperature. Refines for 30 months in French oak barriques and Slovenian oak barrels. At least 36 months in the bottle before release.





The estate of RADICI TAURASI RISERVA

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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 and in particular for the Riserva.

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. For these reasons, the Radici Taurasi Riserva is able to best express these organoleptic prerogative.



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.

