

## TAURASI DOCG RISERVA

### PREVIEW

Legare Taurasi DOCG Riserva was born from an exploration of Aglianico initiated in 2019 by Luca D'Attoma, following an excellent vintage.

The vineyard is located at the highest point of the Paternopoli hill, on a clay-loam soil where Guyot pruning is essential to balance vine vigor.

A rigorous green pruning, followed by further selection after veraison, ensures that only a few clusters remain on the vine, allowing for perfect ripening.

Legare expresses our vision of a contemporary Aglianico, able to innovate without losing its connection to tradition.



# Legare

## TAURASI DOCG RISERVA



### DATA SHEET

Denomination: Taurasi DOCG reserve  
Composition: 100% Aglianico  
Grapes origin: Tenuta Fonzone, Paternopoli (AV)  
Soil: clayey loam  
Altitude: 430 m a.s.l.  
Exposure: west southwest  
Planting year: 2005  
Plant density: 4500 plants per hectare  
Training system: espalier  
Pruning: spurred cordon  
Yield: 40 quintals per hectare  
Harvest period: second week of November

### WINEMAKING AND AGING

The grapes, hand-harvested and placed in crates, are quickly transported to the nearby winery, where they undergo careful hand selection and destemming. Fermentation and maceration take place in stainless steel tanks and cocciopesto amphorae for about 30 days. After the initial racking and the start of malolactic fermentation, the wine continues its maturation for 5 years: 12 months in cocciopesto amphorae and 36 months in large 30 hl oak barrels. It is then refined in bottle for an additional 12 months before release.

### ORGANOLEPTIC CHARACTERISTICS

The wine presents a deep ruby red color with violet hues. On the nose, it reveals aromas of sour cherry, fresh grassy notes reminiscent of walking on a meadow, complemented by spicy hints of black pepper, delicate nuances of vanilla, and dried tobacco leaves. On the palate, it is powerful yet balanced, with a dense tannic structure and a sweet finish. The tannins are mature and non-astringent, contributing to the wine's long persistence and deep flavor. It has a vinous character and offers a long, lingering taste, with significant aging potential.

### PAIRINGS

Perfectly paired with red meats, game, roasts, and aged cheeses. For optimal enjoyment, serve at a temperature of 18–20°C and decant the wine before tasting to enhance its aromas and complexity.