

PREVIEW

Scorzagalline Taurasi DOCG Riserva is obtained by the grapes coming from the highest section of the Aglianico vineyard of Tenuta Fonzone, on the top of a hill located in Contrada Scorzagalline (Paternopoli). Grown in espalier, with spurred cordon pruning, the vines enjoy a favorable south-west exposure, on clayey soils located at an altitude of 430 m a.s.l.

The cultivated grapes, of excellent quality, are enhanced by the winemaking, which involves a long maceration on the skins and an aging of four years, 18 months of which in new medium-sized wood. The result is a wine of great structure and aromatic complexity, destined to tell itself over time.





Scorzagalline

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: south-west
Planting year: 2005
Plant density: 4500 plants per hectare
Training system: espalier
Pruning: spurred cordon
Yield: 50 quintals per hectare
Harvest period: second week of November

WINEMAKING AND AGING

The bunches, harvested by hand and placed in crates, are quickly transported to the nearby cellar, here they are meticulously de-stemmed, by machine and then by hand. The fermentation and the maceration take place in stainless steel tanks for a period of 15-20 days. Subsequently, after the first decanting and the start of malolactic fermentation, the resulting wine undergoes aging for 4 years, including 18 months in new French oak barrels and 12-24 months in the bottle.

ORGANOLEPTIC CHARACTERISTICS

brilliant ruby red colour. The nose is of great complexity and finesse, with intense notes of black berry fruit and dried flowers, accompanied by tertiary hints such as tobacco, leather, licorice and sandalwood. On the palate it is enveloping, intense and persistent, with an elegant structure.

PAIRINGS

Structured first courses, roast meats, game, wild boar ragout.
Service Temperature: 18°- 20° C