

IRPINIA DOC CAMPI TAURASINI

PREVIEW

Part of the Fonzone Estate, the Aglianico vineyard in Paternopoli extends along two sides of a well-ventilated hill at an altitude that varies from 360 to 430 meters above sea level. It is bounded by the Fredane and Ifalco streams. The excellent exposure, clay soil and very low yields translate to an extremely high-quality raw material. The grapes from which the Mattoda' Irpinia DOC Campi Taurasini is obtained are harvested at the height of their ripeness and their varietal characteristics are strictly honored throughout the winemaking process.





Mattoda'

IRPINIA DOC CAMPI TAURASINI

DATA SHEET

Appellation: Irpinia DOC Campi Taurasini
Composition: Aglianico 100%
Grape origin: Fonzone Estate, Paternopoli (AV)
Soil: clay loam
Altitude: 380 – 420 meters above sea level
Exposure: western, southwestern, southeastern
Planting year: 2005
Plant density: 4,500 plants per hectare
Training system: espalier
Pruning: spurred cordon
Yield: 5,000 Kg per hectare
Harvest period: November 1-10.

WINEMAKING AND AGING

The hand-picked bunches are placed in small crates and immediately transported to the winemaking area. Here, part of the grape must is fermented and macerated in earthenware amphoras for 30 days. Once the wine has been racked it is aged for another 18 months. Another portion of the grape must is fermented and macerated in stainless-steel tanks for one month. After racking, the batch is divided for aging into three parts. The first is placed in a 25 HL tank, the second in a 500 L barrel and the third in second- and third-fill barriques for 18 months. Subsequently, the batches are blended in stainless steel tanks and conclude the aging process in the bottle for 4 to 5 months.

ORGANOLEPTIC CHARACTERISTICS

Bright ruby red, wild blueberry nose, accompanied by the aroma of its leaf, menthol.

On the palate, a soft, pleasant entrance with hints of green pepper, notes of eucalyptus, whole vanilla bean, very aromatic.

PAIRINGS

Complements roasted red meat, dishes based on spices and truffles, aged cheeses. For optimal tasting, serve at temperatures between 16 and 18 degrees C.

FONZONE
Paternopoli

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