

LEGARE - TAURASI DOCG RISERVA

PREVIEW

Legàre Taurasi DOCG Riserva represents the evolution of Taurasi according to an enological vision that, beginning in 2019, has guided production toward greater expressive precision and deeper territorial identity.

It is produced from selected Aglianico grapes grown in the vineyards of Paternopoli. The vineyard is located at the highest point of the hill, with east-south exposure on clay-loam soils. Pruning is carried out with precision to balance vine vigor, and strict green harvesting followed by post-veraison selection ensures a limited number of clusters per vine, allowing optimal ripening.

Legàre embodies a contemporary interpretation of Aglianico, capable of innovation while remaining deeply rooted in tradition.



LEGARE - TAURASI DOCG RISERVA

DATA SHEET

Denomination: Taurasi DOCG Riserva
Grape composition: aglianico 100%
Vineyard location: Paternopoli (AV)
Soil: clay-loam
Altitude: 430 m a.s.l.
Exposure: east-south
Year of planting: 2005
Planting density: 4,500 vines per hectare
Training system: vertical trellis
Pruning system: guyot
Yield: 40 quintals per hectare
Harvest period: second week of November

WINEMAKING AND AGING

The grapes are hand-harvested and transported in small crates to the winery, where they are carefully selected and destemmed.

Fermentation and maceration take place in stainless steel tanks and cocchiopesto amphorae for approximately 40–45 days.

After the first rackings and the onset of malolactic fermentation, the wine continues aging for a total of five years: 12 months in cocchiopesto amphorae, 36 months in large Slavonian oak casks (30 hl), followed by 12 months of bottle aging prior to release.

Total aging: 60 months

ORGANOLEPTIC CHARACTERISTICS

Deep ruby red in color with violet reflections.

On the nose, it reveals aromas of sour cherry, fresh herbal notes reminiscent of crushed grass, black peppercorn, delicate hints of vanilla and dried tobacco leaf.

On the palate, it is powerful yet balanced, with a dense tannic structure and a long, smooth finish. The tannins are ripe and well-integrated, never astringent, giving the wine remarkable persistence and depth. Its character suggests significant aging potential.

PAIRINGS

It pairs beautifully with structured first courses and long-cooked dishes. Ideal with pappardelle with wild boar ragù, Neapolitan lasagna, braised beef and oven-roasted lamb with potatoes.

Excellent also with slow-cooked meats, grilled pork ribs and aged hard cheeses.

Serving temperature: 16–18°C

(Decanting is recommended prior to service to enhance aromatic expression and complexity.)

Recommended glass: large red wine glass with a broad, rounded bowl to encourage oxygenation and full bouquet development.