

SCORZAGALLINE - TAURASI DOCG RISERVA

PREVIEW

Scorzagalline Taurasi DOCG Riserva is produced from selected Aglianico grapes grown in Paternopoli, in one of the most suitable areas for the denomination.

The vineyards are located at approximately 430 meters above sea level, with south and south-east exposures on clay-rich soils that enhance structure and longevity.

This wine represents a classic and rigorous expression of Taurasi, deeply rooted in tradition and shaped by long aging.



SCORZAGALLINE - TAURASI DOCG RISERVA

DATA SHEET

Denomination: Taurasi DOCG Riserva
Grape composition: Aglianico 100%
Vineyard location: Paternopoli (AV)
Soil: clay
Altitude: 430 m a.s.l.
Exposure: south, south-east
Year of planting: 2005
Planting density: 4,500 vines per hectare
Training system: vertical trellis
Pruning system: spur cordon and 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 destemmed.

Fermentation and maceration take place in stainless steel tanks for 15–20 days. The wine then remains in stainless steel for approximately 12 months to allow natural settling and to complete malolactic fermentation.

It subsequently matures for 24 months in barriques and 500-liter barrels of first and second passage oak.

The aging process is completed with at least 12 months in bottle before release.

Total aging: 48 months

ORGANOLEPTIC CHARACTERISTICS

Deep ruby red in color with garnet reflections over time.

On the nose, it expresses aromas of ripe red berries, black cherry and subtle spicy nuances, with hints of tobacco and leather emerging with evolution.

On the palate, it is structured and firm, with a dense yet refined tannic texture. The finish is long, persistent and balanced, confirming its strong aging potential.

PAIRINGS

Ideal with structured first courses, roasted red meats and game dishes.

It pairs beautifully with braised beef, lamb shank, wild boar stew and long-aged cheeses.

Serving temperature: 16–18°C

Decanting is recommended before serving to enhance aromatic complexity.

Recommended glass: large red wine glass with a broad, rounded bowl to allow proper aeration and full expression of the bouquet.