

## IRPINIA DOC CAMPI TAURASINI

### PREVIEW

The Aglianico vineyard of Tenuta Fonzone in Paternopoli extends along both sides of a hill. It ranges in altitude from 360 to 430 m. above sea level and circumscribed by the streams Fredane and Ifalco. The excellent exposure, the clay soils and the low yields offer a raw material of great quality. The grapes selected for the Irpinia DOC Campi Taurasini are perfectly ripe and processed in strict compliance with the varietal characteristics. The result is an elegant and structured expression of Aglianico.



# Irpinia

## IRPINIA DOC CAMPI TAURASINI



### DATA SHEET

Denomination: Irpinia DOC Campi Taurasini  
Composition: Aglianico 100%  
Grapes origin: Tenuta Fonzone, Paternopoli (AV)  
Soil: clay loam  
Altitude: 380 – 420 m a.s.l.  
Exposure: west, south-west, south-east  
Planting year: 2005  
Planting density: 4500 plants per hectare  
Training system: espalier  
Pruning: spurred cordon  
Yield: 50 quintals per hectare  
Harvest period: first decade of November

### WINEMAKING AND AGING

The grapes are harvested by hand and placed in perforated boxes, rushed to the nearby wine cellar and meticulously de-stemmed. The fermentation and maceration take place in stainless steel tanks for a period of 15-20 days. Subsequently, after the first racking and the start of malolactic fermentation, the wine is transferred to French oak barrels of first and second passage, where it stays for 12 months.

### ORGANOLEPTIC CHARACTERISTICS

Brilliant ruby red, the nose is characterized by floral, fruity and spicy notes, with hints of violet, raspberry and cinnamon. The taste is soft, warm, with fine tannins and a long finish.

### PAIRINGS

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