

## 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: 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 in small crates are immediately taken to the winemaking area.

Here, part of the must undergoes fermentation and aging for 24 months in cocciopesto amphora with maceration for about 30 days.

Another part of the must undergoes fermentation and maceration for about 30 days in steel tanks. After racking in the spring, the mass is divided into three parts for refinement, the first is placed in large 25 hl barrels, the second in 500l barrels, the third in second and third passage barriques for 24 months. Subsequently the masses are assembled in steel tanks and then conclude the refinement in the bottle for 6/12 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.