

TAURASI

Campania, Italy

Pietracupa

Method & Production

The Aglianico grapes are hand-harvested in October and goes through a long maceration of around 1 month long. After fermentation, the finished wine is aged in used oak barrels for 2-3 years and refined in bottle for at least 1 year but generally much more.

Tasting Notes

This red brick Taurasi boasts a real sense of elegance; both subtlety and depth, power and freshness characterise this red on the nose and the palate. The complex nose combines a wealth of fresh dark fruits, a strong mineral personality with flecks of iron and a gamey, meaty tone. Meanwhile, the palate initially expresses fleshy, red stewed fruits which transform to earthy, animal notes and finally culminates in a long, white-peppery finish. The body is light but possesses a slight creaminess, the tannins are fine and the acidity bright. A powerful but approachable, lovely vintage.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
PI0519	Taurasi	Aglianico	2019	13.5%	Cork	6x0.75lt	No	No	No	No