



RUSSO®
TAURASI

IRPINIA AGLIANICO 'MACRI'

denominazione di origine controllata

Production Area: on the Taurasi hills, in Irpinia, a land of ancient traditions, half way between Amalfi Coast and the Adriatic Sea.

Variety: Aglianico 100%.

Vineyards: from our youngest grapes in "la Carazita"; the vineyard grows up on a hill, with argillaceous and limestone soil, facing the sun from dawn till dusk.

Yield is kept within 70 q per hectare.

Wine-making: harvest in October Maceration in wine-making steel tanks keeps the grape freshness, making the wine pleasant and ready.

Fining: After a period in the fermentation tank and then in wooden barrels, to improve the harmonic balance, the wine is put in bottles to complete the fining and to enhance his organoleptic characteristics.

Tasting Notes: deep ruby in color with red fruits and spicy aromas, good structure, long finish and a hint of tannins.

Food Affinities: Red meats and mature cheese typical of the Irpinian cooking.
Serving temperature 16°- 18°C.