

## Taurasi 2009

Taurasi, Campania, Italy



Grape Varieties	<b>100% Aglianico</b>
Winemaker	<b>Manuel Barbone</b>
Closure	<b>Natural Cork</b>
ABV	<b>14%</b>
Residual Sugar	<b>5g/L</b>
Acidity	<b>5.5g/L</b>
Wine pH	<b>3.6</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Sustainable, Vegetarian</b>

### PRODUCER

The name Vesevo is the historic name for Vesuvius. The vineyards are located in the Irpinian hills of Campania, potentially one of Italy's most exciting wine producing areas. Despite being so far south, there are large differences here between day and night temperatures, making the harvest here one of the latest in Italy.

### VINEYARDS

The vineyards are situated at between 450 and 550 metres above sea level, and are always subject to a cool breeze that blows off the Bay of Naples. This same breeze has, over the centuries, blown volcanic ash from Vesuvius inland to give the soil here a poor, volcanic character. Indeed, the name Vesevo is the old name for Vesuvius. Fruit for this wine was sourced from five hectares of vineyard.

### VINTAGE

In general, the growing season was favourable. Winter rains gave way to a warm, dry spring. July and August were characterised by hot days and cool nights. By the end of August, the vines were about a week ahead of average, however, September rains combined with lower than usual temperatures to slow down the ripening process. The fine October weather helped bring the Aglianico grapes to full ripeness producing excellent quality wines.

### VINIFICATION

The flavours obtained in the vineyard are then preserved in the winery. The grapes were de-stemmed and gently crushed. Maceration took place for 20-25 days at a temperature of 26-28° C. The wine was barrel aged for 16 months in barriques.

### TASTING NOTES

Bright deep red in colour. An intense and complex wine with red berry flavours and light notes of vanilla. The tannins are firm and smooth, while the structure is clean and dry on the finish.