

Taurasi 2010

Taurasi, Campania, Italy



Grape Varieties	100% Aglianico
Winemaker	Manuel Barbone
Closure	Agglomerated Cork
ABV	14%
Residual Sugar	9.3g/L
Acidity	5.93g/L
Wine pH	3.6
Bottle Sizes	75cl
Notes	Sustainable, Vegetarian

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

The 2010 growing season in Campania was characterised by heavy rain throughout May and June. As a result, temperatures were lower, delaying bud-break. July and August were very hot by day with cool nights. The longer growing cycle and lower average temperatures led to more complex and slightly less aromatic wines than in the previous year. "In general, the 2010 vintage for the white grapes and the resulting wines was one of the best" comments Marco.

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.