

Taurasi 2011

Taurasi, Campania, Italy



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 centuries, blown volcanic ash from Vesuvius inland to give the soil here a poor, volcanic character. Fruit for this wine was sourced from five hectares of vineyard.

VINTAGE

Winter was cold with heavy snowfall but the spring and summer months experienced warm conditions with little rainfall which favoured the red varieties, producing excellent red wines.

VINIFICATION

The grapes were de-stemmed and gently crushed. Maceration took place for 20-25 days at temperatures of 26-28°C. The wine was then aged in barriques for 16 months before continuing its maturation process in bottle prior to release.

TASTING NOTES

Bright deep ruby red in colour. On the nose this is an intense, complex wine with aromas redolent of red berry fruits and hints of vanilla which follow onto the structured palate which has firm but smooth tannins and a clean, dry finish.

Grape Varieties	100% Aglianico
Winemaker	Dennis Verdecchia
Closure	Agglomerated Cork
ABV	14%
Residual Sugar	4.4g/L
Acidity	5.5g/L
Wine pH	3.6
Bottle Sizes	75cl
Notes	Vegetarian