



MONTESOLE®

MONTESOLE TAURASI DOCG



Vintage	2011
Quality Classification	Italian DOCG appellation Dry Red wine
Alcohol content	13,85% vol
Grapes	100% Aglianico
Colour	Intense ruby red
Olfactory features	Red fruits, plum, spicy notes
Taste	Dry, full bodied, velvety tannins
Serving temperature	15-18° C
Food matchings	Italian <i>tagliatelle</i> with truffles and fresh mushrooms, <i>pasta fresca</i> with neapolitan ragu sauce, roasts, game, spicy seasoned cheese
Shelf life	20 years
Recommended preservation method	Store in cool environment(14-15° C/58°F, humidity 65-75%), away from light, heat, temperature changes and strong odours
Amount of production	Circa 90.000 bottles per year
First year of production	1997
Grape origin	Selected vineyards from Taurasi D.o.c.g. area, Avellino province, Italy
Soil	Calcareus clay
Vineyard average age	20 years
Yield ratios	Grapes per hectare 60 q/ha
Harvest method & period	Handpicked harvest in late October in crates not heavier than 20kg
Winemaking, Ageing & refining	Cold skin maceration, soft pressing, fermentation at cool controlled temperature, at least 30 months in oak <i>Botti grandi</i> and barriques, at least one year in bottle
Analytics	Total acidity 5,7 g/l, Residual sugars 2,2 g/l, Free SO ₂ 25 mg/l

Montesole Taurasi is the purest expression of the centuries-old *Vitis Hellenica* (i.e. Aglianico grape), autochthonous grape variety grown in ancient *Campania felix*, as testified in Pliny the Elder's *Naturalis Historia*, Tito Livio's *Ab urbe condita*, High Middle Ages testamentary and duty documentation. Our most precious selection of red grapes comes from very few as well as small-plot vineyards in only 4 villages in Avellino province, a pretty unique terroir in the entire Appellation area. Deep ruby red with garnet reflections meets the eye, prune, wild berries, hints of spice, coffee and leather lead the way. The velvety palate offers mature blackberry, juicy black cherry, a hint of chocolate while firm, polished tannins provide the framework. Dry, full-bodied sip, intense persistence bring to an end sensorial display. Best suited for roasts, long-cooking game, Italian fresh *Tagliatelle* pasta with truffles.

93 Points Wine Enthusiast*

92 Points Wine Spectator*

*online reviews

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R.I. **AV 172**
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