

TAURASI

Denomination

Taurasi DOCG

Grape

Produced with 100% Aglianico grapes coming from from the Lapio and Taurasi sites.

Vinification

The Taurasi is obtained from the deprecation of the grapes and fermentation with maceration for 18 days in steel at temperature controlled.

Maturation

The maturation takes place in barriques of French oak for 12 months.

Refining

The aging is done in bottle for 24 months without any trial refrigeration and filtration.

Color

The color is intense ruby red with garnet reflections

Bouquet

The scent is intense and complex, fruity, floral and spicy, with hints of rovere sea jam, marasca, purple, tobacco, cinnamon and vanilla.

Taste

On the palate it is full and balanced, with one adequate concentration of tannins kind, giving it a good one aromatic persistence.

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