



AGLIANICO DEL TABURNO ROSSO

**CONTROLLED AND GUARANTEED
DESIGNATION OF ORIGIN**

FIRST VINTAGE PRODUCED	2006
APPELLATION	Aglianico del Taburno
GRAPES	Aglianico 100%
PRODUCTION AREA	Hills of Torrecuso
VINEYARD EXPOSURE AND ALTITUDE	South - east exposure at 300/450m asl
BREEDING SYSTEM	Guyot
STRAW DENSITY PER HECTARE	4,500
YIELD PER HECTARE OF GRAPES	90 q
YIELD PER PLANT	< 2 Kg
BOTTLES PRODUCED	18,000
HARVEST PERIOD	Last decade of October
VINIFICATION	Maceration at controlled temperature
AGING	stainless steel tanks and bottle
POTENTIAL AGING	10 years
CHARACTERISTICS	
COLOUR	Ruby red colour with garnet reflexes.
AROMA	Persistent and refined on the nose, fruity and floral, with scents of berries, violet, rose, vanilla, black pepper and tobacco.
TASTE	The flavoUr is dry, warm, intense, savory, soft and rightly tannic, full-bodied and harmonic.
SUGGESTED PAIRINGS	Well- structured dishes, first courses with ragù or game, or tasty red and roasted meats, aged cheeses.
SERVING TEMPERATURE	18 - 20 °C
ALCOHOL CONTENT	13 - 14 %



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