



Torricino

Taurasi “Cevotiempo”



Varietal: 100% Aglianico

Sugar: g/l

Exposure: South-east

Alcohol %: 14

Appellation: Taurasi DOCG

Acidity: g/l

Altitude: 500-550 mt a.s.l

Production: 150 cs

Soil: Clayey and limestone.

Tasting Notes: Intense ruby red color. Wide and complex bouquet on the nose. It offers fleshy aromas of plums, sour cherries and black cherries with a bewitching note of spices, tobacco and tar. In the mouth, the natural freshness of the grape is accompanied by extremely fine tannins and balsamic notes.

Vinification: The grapes are selected destemmed and fermented in stainless steel tanks. Maceration on grape skins, at uncontrolled temperature, takes 2-3 weeks, until the malolactic fermentation is complete.

Aging: The wine ages for 24 months in 10 hl oak barrels and then an additional 12 months in bottle before its release.

Food Pairing: Suitable with wild game and aged cheeses; also goes well with hearty sauce dishes.

Accolades



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