



# Vinosia

## Taurasi “Santandrea”



**Varietal:** 100% Aglianico

**Appellation:** Taurasi DOC

**Acidity :** 5.9 g/l

**Alcohol %:** 14.1

**Sugar:** 1.7 g/l

**Production:** 4000 cs

**Practice:**

Sustainable

**Soil:** Calcareous clay and volcanic soil mix

**Altitude:** 450 meters



**Tasting Notes:** Very deep black and red fruits with hints of blackberries, plums, and cured olives; good acidity, ample smooth tannins and a long finish reminiscent of black cherries, tea, spices, figs, and plums.

**Vinification:** 12 day maceration on the skins; spontaneous fermentation (inoculation only if necessary) Malolactic fermentation in French Oak Barrels.

**Aging:** Aged 14 months in 225L French oak barrique with an additional 6 months in bottle before release. Aging potential up to 10 years.

**Food Pairing:** Best served with roasted meats, game, and fowl.

**Accolades**

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