



SPARTIVIENTO

**AGLIANICO DEL TABURNO
CONTROLLED AND GUARANTEED
DESIGNATION OF ORIGIN
RISERVA**

FIRST VINTAGE PRODUCED	2007
APPELLATION	Aglianico del Taburno DOCG Riserva
GRAPES	Aglianico 100%
PRODUCTION AREA	Hills of Torrecuso
VINEYARD EXPOSURE AND ALTITUDE	South - east exposure at 300/380m asl.
BREEDING SYSTEM	Spur pruning
STRAW DENSITY PER HECTARE	6000
YIELD PER HECTARE OF GRAPES	70 q
YIELD PER PLANT	< 1.5 Kg
BOTTLES PRODUCED	5000
HARVEST PERIOD	First decade of November from very cared vineyards.
VINIFICATION	Destemming of grapes and fermentation with indigenous yeasts for about 18 days
AGING	In oak barrels at least 12 months, at least 6 months in steel and at least 12 months in bottle until commercialization.
	Non-refrigerated and unfiltered wine.
POTENTIAL AGING	8-10 years
CHARACTERISTICS	
COLOUR	Intense ruby red colour.
AROMA	Complex and intense aromas such as floral, fruity and spicy: flavours like violet, blackberry jam and Marasca cherry are in perfect balance with species notes of tobacco, cinnamon and vanilla.
TASTE	The palate is dry, warm and soft with a good concentration of elegant tannin balanced by a good acidity and sapidity. The wine is well structured and balanced with a great intensity and a long persistence.
SUGGESTED PAIRINGS	Mixed appetizers, very tasty first courses, grilled and stewed red meats, aged cheeses.
SERVING TEMPERATURE	18 - 20 °C considering that oxygenation amplifies aroma sensations
ALCOHOL CONTENT	14 - 15 %



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