



EMPSON & CO.
Experience Italy in a Wine glass



Taurasi Tenute di Altavilla DOCG

100% Aglianico, high altitudes and clay/tuff soils for an elegant wine with a rich structure and balanced tannins.

Wine exported to: Canada, Australia, Singapore

Most recent awards



Winemaking and Aging

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|-----------------------------------|-----------------|
| Grape Varieties: | 100% Aglianico |
| Fermentation container: | Stainless steel |
| Length of alcoholic fermentation: | 20 days |

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|---------------------------|-------------------------|
| Type of yeast: | Select |
| Fermentation temperature: | 26 °C (77.8 °F) |
| Maceration technique: | Pumpovers and delestage |
| Length of maceration: | 20 days |
| Malolactic fermentation: | Yes |
| Aging containers: | Barrique and tonneaux |
| Container size: | 225L and 35hL |
| Aging before bottling: | 18 months |
| Aging in bottle: | 12 months |
| Closure: | Natural cork |



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| Organic: | No |
| Vineyard name: | Tenute di Altavilla |
| Vineyard location: | Montemarano and Paternopoli |
| Soil composition: | Clay and tuff |
| Vine training: | Guyot |
| Altitude: | 500-600 meters (1,640-1,969 feet) above sea level |
| Vine density: | 3,000 vines per hectare |
| Yield: | 3,000 liters per hectare |
| Years planted: | Various years from 1968-1985 |
| Time of harvest: | Late October |
| First vintage of this wine: | 2004 |



Tasting Notes and Food Pairings

Tasting notes:

Deep color, rich, complex bouquet with notes of licorice, brushwood, berries and violets. Lush structure and soft well-balanced tannins; austere and elegant.

Serving temperature:

Best served at 18-20 °C (64.4 - 68 °F).

Aging potential:

15 years

Winemaker:

Riccardo Cotarella