



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

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

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



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