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## CONTRADE DI TAURASI AGLIANICO

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**Region:** Campania, Italy

**Appellation:** Irpinia DOC Aglianico

**Grapes:** 100% Aglianico

**Farming:** Certified organic

**Age of vines:** Planted between 1985 and 1995

**Altitude, Aspect, & Soil Type:** 350 M, SW Facing, Volcanic Tuff/  
Limestone

**Typical Harvest Time:** Early November

**Maceration & Fermentation:** 20 days maceration, controlled low  
temperature fermentation in stainless steel with indigenous yeasts

**Aging:** 12 months in oak puncheon

**Production:** 8,000 bottles annually

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### Notes from Oliver:

Contrade di Taurasi is owned by Sandro Lonardo, a schoolteacher, and his wife Enza. The Lonardo family has been practicing viticulture for centuries, but Sandro only started bottling his wines in 1998. His estate is covered in own-rooted, tree-sized vines, trained around wooden stakes and wire in the traditional *Starseto* fashion.

All of the Lonardo's vineyards are in the official Taurasi zone, but more than half of the fruit is declassified to IGT Aglianico. This improves the Taurasi, but also gives us an excellent, more forward example of Aglianico. The Irpinia shows the distinctive flavors of the area - blackberry/raspberry fruit balanced with fresh acidity, a savory character that I associate with volcanic soils, and a rounder, more forward structure than Taurasi itself. Drink now, or in 3-5 years, with red meats or substantial pasta dishes.