
CONTRADE DI TAURASI TAURASI 'COSTE'



Region: Campania, Italy

Appellation: Taurasi DOCG

Vineyard Site: Coste

Grapes: 100% Aglianico

Farming: Certified organic

Age of vines: Planted between 1940 and 1986

Altitude, Aspect, & Soil Type: 350 M, SW Facing, clay, limestone

Typical Harvest Time: Early November

Maceration & Fermentation: 45 days maceration, controlled low temperature fermentation in stainless steel with indigenous yeasts

Aging: 24 months in large used barrel, 12 months in stainless steel

Production: 1,200 bottles annually

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's focus. The Coste site is defined by soil that is clay and limestone, rather than volcanic. Exhibits notes of black cherry, wild fennel, sweet spice, and new leather. Structured and polished, combining power and finesse — delicious now but will continue to develop complexity. Perfect with grilled, roasted, or braised meat.