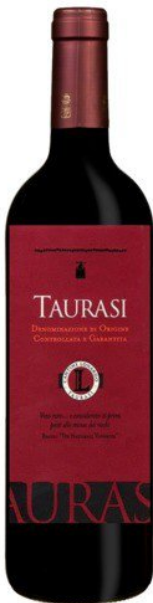

CONTRADE DI TAURASI TAURASI



Region: Campania, Italy

Appellation: Taurasi DOCG

Grapes: 100% Aglianico

Farming: Certified organic

Age of vines: Planted between 1940 and 1986

Altitude, Aspect, & Soil Type: 350 M, SW Facing, Volcanic Tuff/
Calcareous clay

Typical Harvest Time: Early November

Maceration & Fermentation: 30 days maceration, controlled low
temperature fermentation in stainless steel with indigenous yeasts

Ageing: 24 months in large oak puncheon, 12 months in stainless steel

Production: 8,000 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. Serious red-black color; aromas of berries, Japanese salt plum, expensive leather, cocoa, woody herbs (bay? lavender?). A Big, broad-shouldered wine on the palate. Drink now with roasted or braised meat, or age for 10+ years for a real treat.