



ELENA CATALANO

VITICOLTORI DAL

18

25



## VIGNA LE CERZAIE AGLIANICO DEL TABURNO RISERVA

*Denominazione di Origine Controllata e Garantita*

**Grapes used:** 100% Aglianico

**Characteristics of the vineyard:** from the Le Cerzaie vineyard we produce this pure Aglianico del Taburno.

The soil is made up of clayey and calcareous marls, of great importance for giving the grapes structure, aromas and a balanced and regular ripening.

**Thinning and maturation:** the Le Cerzaie vineyard is subject to an intense intervention of bunch thinning during veraison, which can generally be estimated in the order of 50-60%. The harvest takes place in the last ten days of October.

**Vinification technique:** the grapes undergo a soft destemming, followed by alcoholic fermentation in stainless steel tanks at a controlled temperature, which varies between 25 and 28 C., capable of extracting the noble compounds from the skin with the help of periodic pumping over. The maceration on the skins has a variable duration between 30 and 35 days.

**Refinement:** refinement takes place, after the malolactic fermentation, in large French oak barrels, for a period of 14-16 months. After this period, the wine is prepared for the bottle, where it rests and ages for at least another 24 months.

**Longevity:** it is very long-lived: the prolonged stay in the bottle enhances the aging capacity of our Riserva.

**Organoleptic characteristics:** with a beautiful, intense ruby red colour, with a lively and young tone. With ageing, the color tends to take on elegant garnet notes. The aromas tend to develop slowly in the glass, first spicy, then floral, the taste is soft, structured and with silky tannins, with a nice broad finish and an aromatic return of pipe tobacco and undergrowth.

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