



VIGNA GRANDE CERZITO

TAURASI RISERVA
DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

TAURASI RISERVA VIGNA GRANDE CERZITO IS A CRU OF ONE HECTAR OF AGLIANICO GRAPES, PLANTED IN 2004 ON THE SOUTH SIDE OF THE DOMAINE. THE SOIL, ORIGINATED BY ASHES AND PUMICES, IS VOLCANIC, NOT CALCAREOUS, WELL DRAINED, DEEP AND WITH ROUGH TEXTURE. THESE CONDITIONS ALLOW AN ELEVATED AVAILABILITY OF OXYGEN FOR THE ROOTS. THE VINEYARD, SITUATED AT 440 METRES OF ALTITUDE WITH A SLOPE OF 15%, HAS A DENSITY OF 5.000 PLANTS PER HECTAR AND IS CULTIVATED WITH A SPURRED CORDON PRUNING. VIGNA GRANDE CERZITO IS CHARACTERIZED BY REFINED FLAVOURS OF CHERRY, PLUM AND CHOCOLATE AND BY A FULL AND DELICATED STRUCTURE. IT IS VERY LONG-LIVED AND BECOMES MORE FINE AND ELEGANT YEAR BY YEAR, COMPLETING ITS PROFILE WITH FRESH NOTES OF MINT, EUCALYPT AND INCENSE.

TECHNICAL INFORMATION

Grape variety

Aglianico 100%.

Production area

Vigna Grande Cerzito in Mirabella Eclano.

Year of vineyard planting

2004.

Altitude

460 metres.

Exposure

South.

Soil composition

Volcanic nature, caused by falling ashes and pumices, not calcareous, well drained and deep.

Planting density

5000 vines/hectare.

Training system

Counter espalier with spurred cordon pruning.

Yield

1 kg/vine.

Harvest period

Second-third decade of October.

Harvest method

Manual in 15 kg stockable boxes, at full phenolic maturation.

Vinification and ageing

After the selection of the grapes, before and after destemming, the crushed grapes, ferment about 20-25 days at 28-30° C. The Wines are aged for 24 months in new oak barrels.