

QUINTODECIMO

VIGNAIOLI IN MIRABELLA ECLANO



VIGNA QUINTODECIMO

TAURASI RISERVA
DENOMINATION OF ORIGIN CONTROLLED AND GUARANTEED

TAURASI RESERVE VIGNA QUINTODECIMO IS A CRU FROM TWO HECTARS OF AGLIANICO, OBTAINED FROM THE SAME VINEYARD, PLANTED IN 2001 ON THE NORTH-WEST SIDE OF THE ESTATE. THE SOIL IS MADE UP OF EXPANDABLE CLAY ROCKS VERY RICH IN LIMESTONE. THE VINEYARD, SITUATED AT 420 METRES OF ALTITUDE WITH A SLOPE OF 25%, IS CULTIVATED WITH A CORDON SPUR TRAINING SYSTEM AND HAS A DENSITY OF 5.000 PLANTS PER HECTAR. VIGNA QUINTODECIMO IS A FINE BALANCE OF SMALL FRUITS, FLOREAL NOTES AND SPICES. SEDUCTIVE CLASS AND AROMATIC INTENSITY IS COMPLEMENTED BY SAVORY TANNINS AND WELL EXPRESSED IN A PROFOUND AND REFINED STYLE. IT IS A WINE OF EXTRAORDINARY RICHNESS AND ELEGANCE THAT REACHES ITS PEAK WITHIN THE FIRST TWENTY YEARS AND STILL RETAINS ITS CHARACTER FOR MANY YEARS AFTER.

TECHNICAL INFORMATION

Grape variety

Aglianico 100%.

Production area

Vigna Quintodecimo plot inside the Quintodecimo estate.

Year of vineyard was planted

2001.

Altitude

420 metres.

Exposure

North/West.

Soil composition

Expandable clays rich in limestone.

Planting density

5000 vines/hectare.

Training system

Counter espalier with cordon spur training system.

Yield

1 kg/vine.

Harvest period

Mid-October.

Harvest method

Manual in 15 kg stackable 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.