

TAURASI RISERVA DOCG - CANTINA SANPAOLO

Vinification: A prestigious wine crafted from 100% Aglianico grapes, grown at around 500 meters above sea level. Meticulously hand-harvested, the grapes are selected during destemming before ageing for 12 months in steel and 24 months in barriques. This extensive maturation process softens the tannins, resulting in a smooth and elegant wine. Often referred to as the Barolo of the South, it offers a complex and delightful experience, making it a cherished choice among wine enthusiasts.

Tasting Note: This exquisite red wine boasts a vibrant deep ruby colour and an alluring aroma of dark cherries, blackcurrants, and blueberries, enhanced by notes of cinnamon, black pepper, and earthy chocolate. On the palate, it is rich and enveloping, featuring elegant tannins and a refreshing finish. With its complex layers, this full-bodied wine offers a long, memorable experience that lingers beautifully.

Producer	Cantina Sanpaolo
Country	Italy
Region	Campania
Appellation	Taurasi Rosso Riserva Docg
Grape Variety	Aglianico
Vintage	2012
Barrel	24 Months
Alcohol Content	15%
Organic & Biodynamic	Sustainable Quality
Bottle Format	750 ml
Food & Wine Matching	Aged Cheese, Beef, Cheese, Fresh Cheese, Game (Deer – Venison), Lamb, Mature and hard cheese, Meats, Mushrooms, Parmigiano Reggiano, Pasta, Pork, Poultry, Veal, Vegetable Dishes, White Meats, Cured Meat

True Terroir Ltd.
Unit 7C -West Road London N17 0QT