

# TRACCIA

TAURASI

## DENOMINATION

Taurasi Rosso D.O.C.G.

## GRAPE

(red grapes) Aglianico 100%

## SOIL COMPOSITION

clay-calcareous

## TRAINING SYSTEM

shoulder with guyot pruning system

## PERIOD OF HARVEST

end of October/Beginning of November

## FERMENTATION

in stainless steel tanks at controlled temperature

## AGEING

18 months in French oak barriques and 12 months in bottle

## AGEING

14% vol

## COLOR

brilliant ruby red

## BOUQUET

cherry jam, sweet spices, licorice and cacao

## PALATE

balanced in the mouth; spicy minerality and great persistence

## SERVING TEMPERATURE

room temperature

## FOOD PAIRINGS

excellent with roasted red meats, the finest poultry, game and aged cheeses

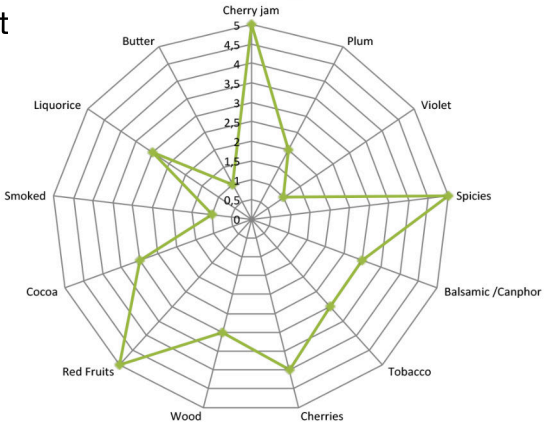


Vineyard becomes silvery and frost still sparkles on the reddish sunset.  
I draw a line without end points. Wind moves our echo among the furrows.  
The burned land inflames my heart without your presence... I am still trying to figure  
out this distance... but when you will come back, I will be here... I will recognize you  
through the traces left by the wind and by the sun of autumn that shines upon this  
strip of land ... Yes, I will be here under the oaks... still writing a story that doesn't  
exist. You left footprints in my heart, without the expectation of anything in return.

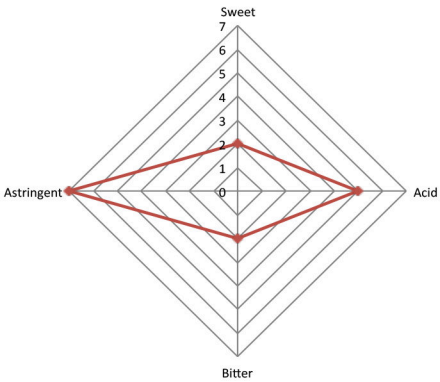


# Sensory analysis

## Scent



## Taste



## Aroma

