

## Campi Taurasini Irpinia DOC



- The evocative charm of a corner of nature in the **heart of Irpinia** and the desire to contribute to the production of value in an area of great wines, inspired Lorenzo Fonzone Caccese and his family to found in 2005 a winery in Paternopoli, within the Taurasi DOCG denomination area.
- Today the vineyards of **Aglianico, Fiano and Falanghina** coexist with fruit trees, olive trees and woods, along an avenue that connects the main house to the cellar.
- The company's production activity is concentrated in the direction of **sustainable viticulture**, evaluating and minimizing the impact of all the agricultural and oenological practices implemented, and having as its **main objective the protection of the environment and the health of consumers.**

**Varietal:** 100% Aglianico

**Appellation:** Campi Taurasini Irpinia DOC

**Production Zone:** Paternopoli, Avellino, Campania; altitude 380-420m a.s.l

**Soil:** Clay loam

**Vinification:** Hand harvest. fermentation and maceration take place in stainless steel tanks for a period of 15-20 days. Malolactic fermentation in oak

**Maturation:** 12 months in French oak barrels of first and second passage

The grapes selected for the Irpinia DOC Campi Taurasini are perfectly ripe and processed in strict compliance with the varietal characteristics



- *Brilliant ruby red, the nose is characterized by floral, fruity and spicy notes, with hints of violet, raspberry and cinnamon. The taste is soft, warm, with fine tannins and a long finish.*
- *Ideal for roasted red meats, spicy dishes and truffles, aged cheeses.*