

"Scorzagalline" Taurasi Riserva DOCG



- 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: Taurasi Riserva DOCG

Production Zone: Paternopoli, Avellino, Campania; altitude 430m 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: 18 months in French oak barrels of first and second passage

The Taurasi DOCG Riserva is obtained by the grapes coming from the highest section of the Aglianico vineyard of Tenuta Fonzone, on the top of a hill located in Contrada Scorzagalline (Paternopoli).



- *Brilliant ruby red color. The nose is of great complexity and finesse, with intense notes of black berry fruit and dried flowers, accompanied by tertiary hints such as tobacco, leather, licorice and sandalwood. On the palate it is enveloping, intense and persistent, with an elegant structure.*
- *Ideal for structured first courses, roast meats, game, wild boar ragout.*