



PIETRACUPA

Taurasi DOCG



- The winery Pietracupa was founded in the early '90s thanks to Mr. Giuseppe Loffredo's passion for wine. In 1999 Sabino, his son, decides to quit his job and dedicate his life to the winery with the same strong passion that his father once had.
- The vineyard, on Montefredane area, is located at an altitude of 1,968 feet above the sea level planted with 7 hectares of Fiano di Avellino, Greco di Tufo and Aglianico. The soil is clayey and chalky. Each vine is between 10 and 30 years old.
- The plants enjoy a south-eastern exposure on the hillsides of this beautiful region. Thanks to their great location, they benefit from a microclimate with adequate temperature excursions particularly favorable for the ripening of the grapes.

Varietal: 100% Aglianico

Appellation: Taurasi DOCG

Production Zone: Taurasi, Avellino, Campania; altitude 500-600mt a.s.l.

Soil: Volcanic Soil

Vinification: Gentle whole pressing, fermentation in stainless steel tanks with skin contact

Maturation: 24-30 months in large oak barrels, refinement in bottle for 12 months

Produced from 100% Aglianico grapes, this unique red will activate your senses. Sabino has succeeded in producing wines in a personal and unmistakable style that are highly appreciated far beyond Campania. Today, he is not only regarded as one of the best producers of fragrant mineral white wines, but also as a much sought-after producer of spicy-elegant red wines.



SUSTAINABLE

- *Bright ruby red color and floral notes with hints of spices, sage and citrus on a mineral background. The palate is silky with a fresh quality to it. Elegant tannins make it extremely smooth with a persistent finish and a multilayered quality.*
- *Extremely pleasant and refined, it is the perfect match for pasta with savory sauces, roasts, game and aged cheeses.*

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