



PAGO DEI FUSI TAURASI DOCG

WINE DESCRIPTION

The first vintage of Pago dei Fusi was produced in 2003. It is the result of painstaking research into orientation, chemical and physical characteristics of the terroir, and topography. Its personality, structure, and aromatic concentration are the primary features of Pietradefusi vineyards on top of the Calore hills river. "Pago dei Fusi" is indeed the ancient name of Pietradefusi. "Pagus" is the latin term for the ancient roman rural districts outside the city borders.

TASTING NOTES

Deep ruby red color. Ample ripe cherries, sweet spices, and plum with notes of tobacco, pepper, and tar. Supple and silky on the palate with concentrated texture mellowed into body richness and ripeness. Sweet and fine tannins, long, fruity, spiced, and toasty finish.

FOOD PAIRING

Pairs well with hearty foods such as roasted or braised meats, game, ragout, spicy dishes, truffles, and seasoned cheese.



VINEYARD & PRODUCTION INFO

Vineyard name/appellation:	Pitradefusi
Soil composition:	Calcareous clay
Training method:	Bilateral guyot
Exposure:	South-southeast
Elevation:	1,600 feet
Vines/Acre:	> 3,000/Ha
Age:	20 years
Harvest time:	Early October
Production:	24,000 bottles

WINEMAKING & AGING

Varietal composition:	100% Aglianico
Fermentation container:	Stainless steel tanks
Maceration technique:	On the skins for 12 days at 28° C
Type of aging container:	French oak barriques
Length of aging before bottle:	14 months
Length of bottle aging:	24 months

ANALYTICAL DATA

Alcohol:	13.5%
Residual sugar:	3.1 g/L
Acidity:	6.0 g/L
Dry extract:	37.1 g/L

PRODUCER PROFILE

Estate owned by:
Walter Mastroberardino
and his children Paolo and Daniela
Winemaker: Paolo Mastroberardino
Total acreage of vine: 494 (200 Ha)
Winery Production: 1,200,000 bottles
Region: Campania

