



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

FATICA CONTADINA TAURASI DOCG

WINE DESCRIPTION

The community of Taurasi is the center of the production of the Aglianico-based red wine of the same name. With ancient origins, this wine has great body and structure, it is dry and austere, with an aromatic vein. The Aglianico grape, of Greek origins, is a speciality of Campania and Basilicata. With its high tannins, acidity and structure is a promise of long life. For this reason the Taurasi is called the “Barolo from the South”. The name “Fatica contadina” honors the “hard work of the farmers”.

TASTING NOTES

Ruby red color with garnet reflections. The nose is pronounced and complex with notes of cherry, wild berries, spicy scents of violet and tobacco with a mineral accent. In the mouth it is elegant, smooth, velvety and intense with characteristic hints of plums, black cherries, black pepper and tar; full-bodied and austere with balanced tannins and acidity.

FOOD PAIRING

Pairs well with roasted meats, game, spicy dishes, truffles and aged cheeses such as provolone, parmigiano or gorgonzola.

VINEYARD & PRODUCTION INFO

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|----------------------------|------------------------|
| Vineyard name/appellation: | Taurasi DOCG |
| Vineyard location: | Lapio and Montemiletto |
| Soil composition: | Calcareous clay |
| Training method: | Bilateral Guyot |
| Elevation: | 1,600 - 2,000 ft |
| Exposure: | South-southeast |
| Age: | 20 years |
| Harvest time: | Begginig of November |
| First vintage: | 1994 |
| Production: | 26,000 bottles |

WINEMAKING & AGING

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|--------------------------------|--------------------------|
| Varietal composition: | 100% Aglianico |
| Fermentation container: | Stainless steel tanks |
| Length of maceration: | 15-18 days |
| Type of aging container: | Small French oak barrels |
| Length of aging before bottle: | 18 months |
| Length of bottle aging: | 24 months |

ANALYTICAL DATA

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| Alcohol: | 14 % |
| Residual sugar: | 2.8 g/L |
| Acidity: | 6.4 g/L |
| Dry extract: | 37.4 g/L |

