



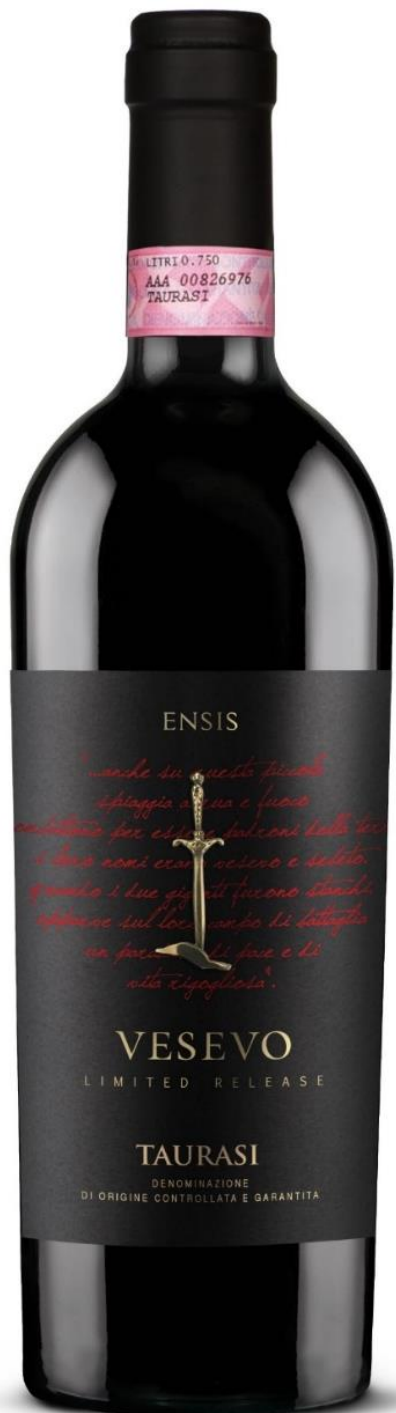
 VESEVO
GRANDI VINI CAMPANI

Campania

Ensis

Aglianico Taurasi DOCG

VESEVO



Aglianico

Denomination: Taurasi DOCG

Color: Red

Production Area: Benevento, Campania.

Vineyards: Our vineyards are situated at between 500 and 700 meters above sea level, and are always subject to a cool breeze that blows off the Bay of Naples. This same breeze has, over centuries, blown volcanic ash from Vesuvius inland to give the soil here a poor, volcanic character. Fruit for this wine was sourced from vineyards of over 40 years old able to give the best expression of Taurasi.

Vinification: Stalk-stripping and delicate crushing. Maceration for 20-25 days at 26-28°C. 16 months barrel ageing in a particular selection of French oak choose by our head winemaker Dennis Verdecchia and followed by maturation in bottle.

Winemakers: Dennis Verdecchia and Antonio Melonea



Deep ruby red. Characterized by an ample and profound bouquet featuring spices (sweet tobacco and nutmeg), floral notes (violet) and wild berries mergingx with mineral (flint stone). Outstanding minerality and important tannins. Remarkable long finish.



It will find its best pairing T-bone steak, pappardelle with game ragout. Delicious also with beef Stroganoff with truffles.



18 °C



- Mundus Vini 2021: **Gold Medal**
- Berliner Wine Trophy 2021: **Gold Medal**
- Frankfurt International Trophy 2021: **Gold Medal**
- Robert Parker – **91 Points**
- James Suckling – **94 Points**