

BACCHANAL WINE IMPORTS INC.

IMPORTERS OF FINE WINES

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TAURASI DOCG 'TERZOTRATTO' I FAVATI

Taurasi is a town in the province of Avellino, Campania, Italy. Taurasi is a historic town which is located in the region of Sannio. The town's name probably derives from the Latin *Taurus*. Taurasi and Taurasi riserva are red, still Italian wines based principally on the Aglianico grape. Small percentages of Barbera and Piedirosso are sometimes included. Taurasi received the DOCG status in 1993.

The production of the Aglianico d'Irpinia I.G.T. and Taurasi D.O.C.G wines begins exactly the same: selection of the best grapes, then vinification and fermentation in large steel tanks, followed by racking into large oak barrels (botti). After about 12 months of aging, the part of the wine destined to become Taurasi continues aging in botti, while the wine assigned to become Aglianico I.G.T. is declassified, removed from botti, allowed to soften for around two months in large steel tanks, aged for at least two more months in bottle, and then released for sale.



Grape: 100% Aglianico d'Irpinia

Tasting Notes: Anise, tar, raspberry preserves on the nose. Lots of raspberry fruit, minerals, blackberry, light touch with the oak, medium bodied and velvety in texture, lovely raspberry finish, with fine but persistent tannins on a lengthy finish. Food Pairings: roast or barbecued meats.

Vinyard Notes. Production Area: Cretarossa Vineyard in Venticano - San Mango in the province of Avellino. Vineyards: about 2 hectares (5 acres) of leased vineyards. Elevation: 450-500 meters (1,480-1640 feet) above sea level. Soil: Clayey soils in hilly terrain. Vines Age: 15 years old and 5 years old. Planting System: Guyot Production per hectare: 8,000 kg (about 3.2 tons per acre). Harvest date: first 10 days of November

Winemaking Notes. Vinification: Fermented in temperature-controlled stainless steel tanks. Aging: 12-15 months in small oak barrels, 12-15 in large barrels and 6-8 months in stainless steel and bottle. Alcohol (by volume): 13.50-14.00%