

expressions of Italy's most fascinating wine regions and grape varieties  
made by the country's leading winemakers (*enologi*)  
in their favourite vineyards  
released in very small numbers

## TAURASI DOCG

2015

by Landi

GRAPE VARIETY <b>Aglianico 100%</b>	REGION <b>Campania</b>	COMUNE <b>Paternopoli (AV)</b>	VINEYARD (PARCEL) <b>Casale (268)</b>
VINEYARD PARCEL SIZE <b>1.4 hectare</b>	ALTITUDE <b>450 metres</b>	SOIL <b>Highly calcareous, with limestone</b>	EXPOSURE <b>South</b>
AGE OF VINES <b>25 years</b>	VINE DENSITY <b>5,000 per hectare</b>	TRAINING <b>Guyot</b>	HARVESTING/SORTING <b>Manual (small crates)</b>
PRESSING <b>Pneumatic, soft, destemmed grapes</b>	MACERATION <b>Up to 30 days, 25-26°C</b>	FERMENTATION <b>Controlled temperature, steel, native yeasts</b>	AGEING <b>14 months in 25HL barrels (French oak, 3 years old), on the lees</b>
PRODUCTION <b>2,000 bottles</b>	ABV <b>14%</b>	pH <b>3.51</b>	RS <b>1.3 g/l</b>
TA <b>5.42 g/l</b>	VA <b>0.39 g/l</b>	TSO <sub>2</sub> <b>116 mg/l</b>	FSO <sub>2</sub> <b>40 mg/l</b>