



PRODUCER PROFILE

Estate owned by: Piero Mastroberardino
 Winemaker: Massimo Di Renzo
 Total acreage under vine: 785
 Estate founded: 1878
 Winery production: 2,400,000 Bottles
 Region: Campania
 Country: Italy

Radici Taurasi Riserva DOCG 2009

WINE DESCRIPTION

First produced in 1986, the Radici Taurasi Riserva is the result of painstaking research into the chemical and physical characteristics of the Montemarano vineyard. The idea was to fully understand the environment in which the roots (or "radici" in Italian) grow. This wine is made from 100% Aglianico grapes and is aged in oak for 30 months, with an additional aging of 42 months in the bottle to give it a refined and elegant taste.

TASTING NOTES

Deep ruby-red in color, complex and intense aromas of black fruits and tobacco complement undertones of cherries and plum skins. On the palate, the Radici Taurasi Riserva is enveloping, elegant, and persistent, with a long finish of blueberries and mulberries.

FOOD PAIRING

Pair this wine with paccheri with ragu alla napoletana, pork shoulder with chestnuts and olives, and meatballs braised in tomato sauce.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Taurasi DOCG
Vineyard name:	The Montemarano vineyard
Vineyard size:	7.5 acres
Soil composition:	Calcareous Clay-Loam
Training method:	Spur-pruned Cordon
Elevation:	1,650 feet
Vines/acre:	1,600
Yield/acre:	2.4 tons
Exposure:	Southern
Harvest time:	November
First vintage of this wine:	1986
Bottles produced of this wine:	13,000

WINEMAKING & AGING

Varietal composition:	100% Aglianico
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	10 days
Fermentation temperature:	72-73 °F
Maceration technique:	Racking and Pumpovers
Length of maceration:	22-23 days
Malolactic fermentation:	Yes
Type of aging container:	Barriques and Casks
Size of aging container:	225L and 47HL
Age of aging container:	New and Ten years
Type of oak:	French and Slavonian
Length of aging before bottling:	30 months
Length of bottle aging:	42 months

ANALYTICAL DATA

Alcohol:	13.5 %
pH level:	3.6
Residual sugar:	1.4 g/L
Acidity:	5.8 g/L
Dry extract:	34.5 g/L



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