

Fratelli Urciuolo

Taurasi DOCG

100% Aglianico

Nicknamed the “Barolo of the South” for its quality and similar aging process, Taurasi has been the preferred red of wealthy families south of Rome for centuries. Fratelli Urciuolo’s Taurasi is extensively aged, far exceeding the requirements of the DOCG.

Tasting Notes:

A powerful wine, full in body with a large structure, yet it remains elegant. The primary fruit flavors are dark, including blackberries, plums, and black cherry. Extensive oak aging creates rounded tannins which are harmoniously integrated. An ageworthy wine that will pair nicely with hearty fare, such as roasted or braised red meats, over the next several years.

Vineyards:

Region: Irpinia, Campania, Italy
Vineyard Size: 6 hectares
Training Method: Spurred cordon
Planting Density: 3500 vines/hectare
Soil Composition: Clay, calcareous marl, & volcanic deposits
Elevation: 550 meters
Exposure: Southwestern

Winemaking:

Harvest: Carefully hand-harvested the first week of November.
Fermentation: Following destemming and soft-pressing, the must fermented over 10-15 days on the skins in stainless steel tanks at a controlled temperature of 20-25°C.

Aging:

12 months in new, small French oak barrels, followed by 24 months in second-use, large French oak barrels, plus 12 months in bottle

Technical Data:

Alcohol: 14.5%
pH: 3.50
Acidity: 6.5 grams/liter
Residual Sugar: 2.0 grams/liter

Production Quantity: 1,500 cases



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