

PAGO DEI FUSI TAURASI D.O.C.G.

Grape Variety:
100 % Aglianico.

Production Area:
estate vineyards in Pietradefusi, located on the top of the hills of the Calore river valley.

Winemaking:
carefully selected and hand-picked grapes; maceration on the skins for about 12 days and fermentation around 28°C. Aged in French oak barrels for minimum 24 months and then for at least 36 months in the bottle prior to release.

Tasting Notes:
deep ruby red color with aromas of ripe cherries, sweet spices, plum, tobacco, pepper and tar. Supple and silky on the palate, with ripe fine tannins, and a long fruity, spicy and toasty finish. Wine of a remarkable structure and an excellent aging potential.

Food Pairings:
all roasted and braised meat, game, wild boar, ragout, beef fillet, rib-eye steaks, grilled lamb chops, game, spicy dishes, mushrooms, truffles and aged cheeses, such as provolone, Parmigiano Reggiano or gorgonzola.

Best served at 18° - 22°C.

