



Sasso San Pietro

Taurasi DOCG



Taurasi Sasso San Pietro is produced with Aglianico di Taurasi grapes, grown on highly calcareous and clay soil, where the mother rock emerges on the surface. It refines for 12 months in French oak and a further 24 months in the bottle. It presents elegant notes of violet and blueberries, with spicy hints of pepper and black tea. The silky and ripe tannins make it persistent and elegant on the palate.

DATA SHEET:

Grapes: 100% Aglianico

Altitude: 400 m above sea level

Exposure: south-east

Soil: calcareous and clay soil with rocks in the surface

Vineyard planting density: 4500 vines for hectare

Training system: horizontal-oriented counter

Pruning system: spur-pruned cordon

Yield per vinestock: 1 kg

Harvesting period: the third week of October

Vinification and aging: the grapes are harvested by hand in the coolest hours of the day, are selected, destemmed and subjected to alcoholic fermentation with maceration at 25-28 degrees centigrade for 15-18 days. This is followed by a period of maturation in French oak barriques, 70% new, for approximately 12 months, and a further period of refinement in the bottle for 24 months.