



**SALVATORE MOLETTIERI®**

## TAURASI DOCG VIGNA CINQUE QUERCE ®



Type of wine: **Red**  
Denomination: **DOCG**  
Varietal: **100% Aglianico**  
Production zone: **Montemarano**  
CRU: **Vigna Cinque Querce**  
Type of soil: **Clayey-Calcareous**  
Vineyard density: **2500-3000 vines/hectare**  
Age of the vineyard: **18-22 years**  
Altitude: **500/550 meters above sea level**  
Exposure: **South-east**  
Grape Yield: **7 tons/hectare**  
Harvest: **by hand in small cases**  
Time of harvest: **beginning of November/mid November**  
Fermentation: **in steel with temperature control**  
Maturation: **approximately 48 months in barriques and in large oak casks**  
Finishing in the bottle: **6 months minimum**  
Vine training system: **espalier-cordon spur**

**Organoleptic analysis:** ruby red color, dark and intense, the Taurasi DOCG Vigna Cinque Querce offers an intense and complex nose, with spicy hints of pepper and nutmeg and elegant nuances balsamic, which blend with sensations of ripe plum and licorice and coffee. The taste is warm, thick, opulent, but also extremely fresh and savory, with a dense tannic texture. The tasting leaves in the mouth a long memory of ripe fruit and roasting. A wine of great character, to accompany game and noble game and great aged cheeses.

### **Azienda Vitivinicola Salvatore Molettieri**

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