



**SALVATORE MOLETTIERI®**

## TAURASI DOCG RENONNO



Type of wine: **Red**  
Denomination: **DOCG**  
Varietal: **100% Aglianico**  
Production zone: **Montemarano**  
CRU: **Renonno**  
Type of soil: **Clayey, Loose**  
Vineyard density: **3300 vines/hectare**  
Age of the vineyard: **10-15 years**  
Altitude: **500/550 meters above sea level**  
Exposure: **South-east**  
Grape Yield: **8 tons/hectare**  
Harvest: **by hand in small cases**  
Time of harvest: **beginning of November**  
Fermentation: **in steel with temperature control**  
Maturation: **approximately 36 months in barriques and in large oak casks**  
Finishing in the bottle: **6 months minimum**  
Vine training system: **espalier-modified guyot**

**Organoleptic analysis:** "Renonno" is produced from the vineyards historical inherited from his grandfather. Part of the vineyard has already been replanted with the same Aglianico varieties from ultra-centenary vines originating ungrafted. The careful and strict selection of the grapes gives this ruby red wine with garnet reflections. The taste is full, soft, savory, sumptuous and sustained from start to finish. Long and complex aromatic persistence, ideal to combine with important preparations of tasty meats and cheeses.

### **Azienda Vitivinicola Salvatore Molettieri**

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