



SALVATORE MOLETTIERI®

TAURASI DOCG RISERVA 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: **6 tons/hectare**
Harvest: **by hand in small cases**
Time of harvest: **beginning of November/mid November**
Fermentation: **in steel with temperature control**
Maturation: **approximately 60 months in barriques and in large oak casks**
Finishing in the bottle: **6 months minimum**
Vine training system: **espalier-cordon spur**

Organoleptic analysis: wine with an impenetrable color, which leaves glimpse its ruby with barely hinted garnet reflections. Compact visually, with a significant olfactory impact that immediately detects a great complexity, with hints ranging from black cherry fruits and plum jams, up to spices and toasts. The taste is full, with good softness supported by a present acidity and elegant tannins. The persistence is long, with a range of fruit sensations ripe and jams and then turn towards the roasted coffee and cocoa.

It goes well with rich and elaborate dishes such as stews, stews, game, hard or seasoned spun cheeses.

Azienda Vitivinicola Salvatore Molettieri

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