

DONNACHIARA

TAURASI *DOCG - DOP*



100% Aglianico

Soil: Chalky

Training System: Guyot

Harvest: First half of November

The grapes are pressed followed by maceration on the skins for 10 days. Fermentation at 68-71F for 15 days. Aged in barrique for 12 months followed by 12 months refinement in bottle.

Ruby red with violet nuance. Full intense bouquet of blackberry, plum, cherry with cacao and coffee notes. The palate is dry and elegant with soft tannins; full bodied with a long lasting finish.

MICHELANGELO SELECTIONS