



ROSSI



TIBERIUS TAURASI RISERVA

The deep violet, richness and strength, spicy black currant of great Bordeaux wines is the most classic, international, fabulously long-living and powerful version of an Aglianico wine.

Appellation: D.O.C.G.

Wine Type: Red

Grape Variety: 100% Aglianico

Soil Type: Vine greatly suited to the hilly soils of mainly volcanic origin but also lime/clay. Exceptional results from the ample, deep, clean, soft soils of Taurasi, where nothing else is grown.

Vine Cultivation System: Avellinese rays in new vineyards, controspalier with "cordone speronato".

The Vine: It would seem to have been introduced to the Ancient Greek along the Mediterranean Coast at the time of the formation of colonies in Italy around VI – VII B.C.

Harvest: End of October, early November grapes are selected and handpicked.

Grape Yield: 60 quintal per hectare.

Vinification Process: Maceration for about 12 days, fermentation partially with autochthonous yeast starter, completed in French oak, refined in French wooden casks for 18 months.