



Naturalis Historia Taurasi DOCG 2011

BACKGROUND

The Mastroberardino family, leaders in Italian viticulture, are largely responsible for the revival and elevation of Irpinian and Campanian winemaking post WWII. Their efforts ignited a resurgence in quality red and white wine production in all of Southern Italy. Working primarily with Campania's ancient, native varieties, Fiano, Greco, and Aglianico, Mastroberardino has resuscitated would-be extinct grapes into world-class varieties. Named after Pliny the Elder's magnum opus, "Naturalis Historia," this wine is the ultimate expression of the rich, volcanic Irpinian terroir. It is sourced from a single vineyard, Mirabella Eclano, which is known for its high quality grapes from old vines. This wine is a culmination of Mastroberardino's comprehensive research into clonal selection, rootstocks, and site selection when crafting their Taurasi wines.

TERROIR & VINTAGE NOTES

The Mirabella Eclano estate is one of the most important estates owned by the Mastroberardino family, in the heart of the Taurasi DOCG area. The epicenter of Aglianico production, research, and experimentation, this estate is spread over several hills with different exposures and is dedicated to the production of red grapes on slopes with soils containing a greater presence of organic and volcanic matter, as well as white grapes grown in soils containing more limestone and clay. Aglianico grapes for Naturalis Historia Taurasi are grown on vineyards that are south-west facing. Deep and sandy loam soil include traces of limestone, clay, and some volcanic matter, and is well draining. The vineyard sits at 400m a.s.l and has an average vine age of 40 years. The vines are Cordon spur-pruned and Espalier-trained and planted at a density of about 5,000 vines/ha (2,000 vines/acre). Yields average 5,000 kg/ha (or 4,460 lbs/acre) and 1 kg/vine (or 2.20 lbs/vine).

WINEMAKING & AGING

Manual harvest takes place end of October. Fermentation in stainless steel is followed by a long maceration period at controlled temperature in stainless steel tanks. Aged for 24 months in French oak barriques, followed by an additional 30 months refinement in bottle. Naturalis Historia Taurasi has an aging potential of 50 years or more.

TASTING NOTES

Deep ruby red. Complex, full, intense and persistent, the bouquet offers aromas of violets, black currant, blackberry, strawberry, black cherry, vanilla, and chocolate.



750ML



ORIGIN

Taurasi DOCG, Campania, Italy

GRAPE VARIETIES

100% Aglianico

SIZES

750ml

TECHNICAL DETAILS

ABV: 14%, TA: 6.5, Ph: 3.36, Closure: Cork

WINEMAKER

Massimo Di Renzo

