

DONNACHIARA

TAURASI RISERVA *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 18 months followed by 24 months refinement in bottle.

Straw yellow in color. The nose is fruity and floral, with notes of acacia, Kaiser pear, apricot and candied citrus. The palate is dry and soft with structured acidity; medium bodied with a long lasting finish.

DONNACHIARA
Montefalcione

MICHELANGELO SELECTIONS