Villa Raiano, Taurasi DOCG 2018

IVI0052018

Villa Raiano

— Campania, Italy

A magnificent example of southern Italy's greatest red - rich, dense and complex yet suprisingly accessible.

Production

The Aglianico grapes are souced from the Castelfranci vineyard. These guyot-trained vines were planted in 2004, in clay / chalk soils at an altitude of 500m. Typically harvested in early November, the grapes are fermented in stainless steel tanks with daily pumping over for 10-20 days. The wine is then matured in barrique and tonneau for 24 months.

Tasting note

Ripe black fruits and sour cherry on the nose with tobacco leaf and meaty notes. Intense and finely-tuned on the palate with lifted black fruits, focused minerality and savoury characters. A long and nuanced finish with firm but fine tannins, yet retaining a deceptive finesse. This should happily keep for 10-15 years but is perfectly accessible now.

Food Match

Richly flavoured meats including salami, lamb and game.

ABV:
13.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
Taurasi DOCG

Winemaker:
Sebastiano Fortunato

Grape Varieties:
Aglianico 100%

Suitable for:
No

Bottle Barcode:
8004123002257