



**TENUTA
DE GREGORIO**
AZIENDA AGRICOLA

CAMPI TAURASINI DOC

The color is ruby red. The fragrance delicately plays between small, just-ripe black fruits, the characteristic marasca, red rose petals, a hint of pipe tobacco, and a memory of graphite, completing the olfactory spectrum.

On the palate, the wine decisively and elegantly pervades the oral cavity, lingering long after swallowing, with hints of cocoa and spicy notes.

Grape Variety:
100% Aglianico

Vineyard:
Trellised vine training with Guyot pruning

Soil:
Sandy limestone with components of volcanic ash

Altitude:
450 m above sea level

Harvest Time:
Third decade of October

Yield:
60 q/ha

Vinification:
Handpicked grapes are destemmed and fermented with a 3-week maceration.

Alcoholic Fermentation:
Controlled temperature in stainless steel

Aging:
12 months in stainless steel and 6 months in second-passage
Tonneaux and Barriques

Alcohol Content:
14%

