



MASTROBERARDINO

MASTRO ROSSO CAMPANIA IGT 2019



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 varietals, Fiano, Greco, and Aglianico, Mastroberardino has resuscitated would-be extinct grapes into world class varieties.

The terroir of Irpinia is well suited for viticulture, for its unique volcanic microclimate, due to Mt. Vesuvius. The neighboring Partenio and Terminio mountain ranges contribute to the suitable growing climate of the region.

APPELLATION

Rosso Campania IGT, Italy

VARIETAL COMPOSITION

A blend of Aglianico and Piediroso

TERROIR & VINTAGE NOTES

Mastro Rosso is produced from estates predominantly on calcareous clay soil, with South-East exposures. Vineyards are positioned at an average altitude of 350m a.s.l. Vines are Espalier-trained and Guyot-pruned and planted at an average density of 3,000/ha. Yield is about 8,000 kg/ha (7,140 lbs/acres) and 2.6 kg/vine (5.80 lbs/vine). The average vine age is 15 years.

WINEMAKING & AGEING

Grapes are hand-harvested in mid-October. This young red is vinified in stainless steel tanks at controlled temperature, with one month of bottle ageing.

TASTING NOTES

Ruby red. Fruity notes of plum, strawberry, and cherry, followed by spicy aromas of pepper and cinnamon. The medium-bodies palate has balanced acidity, with black cherry notes. Pair with salumi, seasoned cheeses, tomato-based dishes and grilled meats.



GENERATIONS OF
WORLD-CLASS QUALITY



WINEMAKER

Massimo Di Renzo

TECHNICAL DATA

Alcohol
12.5%



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