



**WINEMAKER**  
Massimo Di Renzo

#### TECHNICAL DATA

Acidity: 6.5 g/L  
pH: 3.36  
Alcohol  
14%

# MASTROBERARDINO

## 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. Sourced from a single vineyard, Mirabella Eclano, known for its high-quality potential 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.

### APPELLATION

Taurasi DOCG, Italy

### VARIETAL COMPOSITION

100% Aglianico

### TERROIR & VINTAGE NOTES

The Mirabella Eclano estate is the main estate 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 soils 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 & AGEING

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 ageing 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.

The profile is warm and enveloping, with great structure and softness. Plum, bitter cherry, raspberry, strawberry jam and spices on the palate. Pair with pasta and meat sauces, mushroom, truffles, grilled and roasted red meats, and grilled game.

Mastroberardino  
1878



**93** WINE ENTHUSIAST  
POINTS  
December 2018

**93** PTS JAMES SUCKLING 10/17  
**92** PTS WINE SPECTATOR 4/18



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