



MASTROBERARDINO

RADICI TAURASI RISERVA DOCG 2014



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.

Radici Taurasi Riserva, first produced in 1986, is the result of extensive physical and chemical research within their single vineyard Montemarano estate. Selecting the best sites for their Riserva production, the wine's strong, dense structure and aromatic concentration are evident characteristics of this 20-year-old vineyard. *Radici*, meaning "roots," refers to Mastroberardino's comprehensive research into clonal selection, rootstocks, and site selection when crafting their Taurasi wines.

APPELLATION

Taurasi DOCG Riserva, Italy

VARIETAL COMPOSITION

100% Aglianico

TERROIR & VINTAGE NOTES

Produced from vineyards within the Montemarano estate, a historic site in Taurasi production in the southernmost part of the DOCG area. It has a South-East exposure and covered in chalky-clay soil. The vineyard sits at 550m a.s.l. and has an average vine age of 20 years. The vines are Espalier-trained and Cordon Spur-pruned and planted at a density of about 3,500 vines/ha (1,400 vines/acre). Yields average 4,500 kg/ha (4,000 lbs/acre) and 1.3 kg/vine (or 2.87 lbs/vine).

WINEMAKING & AGEING

Manual harvest takes place early November. Fermentation in stainless steel is followed by a long maceration period at controlled temperature in stainless steel tanks. Aged for 30 months in French oak barriques and Slavonian casks, followed by at least 36 months refinement in bottle.

TASTING NOTES

Deep ruby red. Full, complex, and fine, with notes of tobacco, spices, cherry, berries, and balsamic. An enveloping palate, with elegant and persistent notes of plum, bitter cherry, strawberry jam, black pepper and licorice. Pair with mature cheeses, truffles, and roasted red meats.



94 VINOUS
POINTS May 2020



WINEMAKER

Massimo Di Renzo

TECHNICAL DATA

Acidity
TA: 6.80 g/L
pH: 3.35
Alcohol
13.5%



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