



WINEMAKER
Massimo Di Renzo

TECHNICAL DATA

Acidity
TA: 6.60 g/L
pH: 3.35
Alcohol
13.5%

MASTROBERARDINO

RE DI MORE IRPINIA AGLIANICO DOC 2018

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.

Aged for one year, this is a youthful expression of Aglianico. The name *Re di More*, meaning "King of Blackberries," refers to the profile of this grape when vinified into a young wine. Two biotypes of Aglianico are selected for this bottling, grown on the Mirabella Eclano estate vineyard, an ungrafted, 100-year-old property.

APELLATION

Irpinia Aglianico DOC, 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.

Vineyards 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 400 m a.s.l and has an average vine age of 10 years. The vines are Espalier-trained and Cordon Spur-pruned 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 at the end of October. Fermentation in stainless steel is followed by a long maceration period at controlled temperature in stainless steel tanks. Aged for 12 months in barriques, followed by an additional six months in bottle.

TASTING NOTES

Deep ruby red. A complex and enveloping bouquet offers aromas of red fruits, particularly strawberry and raspberry, and spices such as vanilla, tobacco, cocoa, and coffee. This is a warm, enveloping wine with great structure and notable softness. Pair with salumi, mushroom and truffle dishes, as well as meat sauces and game.



90 WINE SPECTATOR
POINTS
October 2020

90 PTS VINOUS 5/20



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