



WINEMAKER

Massimo Di Renzo

TECHNICAL DATA

Alcohol
13.5%

MASTROBERARDINO

RADICI TAURASI DOCG 2017

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 is Mastroberardino's flagship wine. Although first released in 1928, the wine became known as Radici, which translates as "roots," in 1986. This classic red is the result of painstaking research into Aglianico clonal selection, rootstocks, and site selection of this region's unique volcanic terroir and topography. A brilliant example of the powerful structure and elegance of this noble grape.

APPELLATION

Taurasi DOCG, Italy

VARIETAL COMPOSITION

100% Aglianico

TERROIR & VINTAGE NOTES

Grapes are sourced from the two estate vineyards in Montemarano and Mirabella Eclano. Montemarano is a historic site in Taurasi production, in the southernmost part of the DOCG area. It has a South-East exposure and clay soil. The vineyard sits at 500-650m a.s.l. and has an average vine age of 20 years. The vines are cordon spur-pruned with espalier training and plated at a density of about 4,000 vines/hectare (or 1,600 vines/acre). Yields average 5,000 kg/ha (or 4,460 lbs/acre) and 1.3 kg/vine (or 2.87 lbs/vine).

Mirabella Eclano 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 350-450m a.s.l. and has an average vine age of 40 years. The vines are cordon spur-pruned with espalier training and plated at a density of about 5,000 vines/hectare (or 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 and early November. 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 and Slavonian casks, followed by a minimum 24 months refinement in bottle. Radici Taurasi has an ageing potential of 50 years or more.

TASTING NOTES

Deep ruby red. Full, complex and intense, with notes of cherry, violet, wild berries, and a distinctive spicy aroma. This elegant wine has flavors of plum, black cherry, strawberry and intense spices. Pair with mature cheeses, truffles, porcini mushrooms, Ragout and other dishes with long cooked sauces and roasted red meats.



94 VINOUS
January 2022
POINTS

93 PTS JAMES SUCKLING 10/21
92 PTS WINE SPECTATOR 12/22
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