



# Rocca del Principe

**Taurasi:** *Complex bouquet with hints of cherry, spicy scents of violet and tobacco ...*

## Denomination:

Vintage:  
Grape variety:  
Alcohol content:  
Average production:  
Average yield per ha:  
First vintage:

TAURASI D.O.C.G.  
2007  
AGLIANICO  
14,50% by vol.  
3,000 BOTTLES  
60-70 QL HA  
2007

## Vineyard:

Name/location:  
Type of soil:  
Average age of vines:  
Average altitude:  
Vineyard size:

MONTEMARANO  
CLAY  
15 years  
500 m  
0,70 HA

## Wine making process:

Time of harvest:  
Fermentation:

MID-NOVEMBER  
MACERATION ON THE SKINS FOR 25 DAYS AT A  
CONSTANT, CONTROLLED TEMPERATURE  
AGED 6 MONTHS IN INOX TANKS, 1 YEAR IN BARRIQUE,  
THEN 1 YEAR IN A SINGLE, LARGE WOODEN BOTTLE,  
FOLLOWED BY 6 MONTHS OF BOTTLE AGING (MINIMUM)  
JUNE  
3 YEARS AFTER HARVEST

Aging:

Bottling:  
Release:

## Wine description:

Color:  
Bouquet:

Ruby red with garnet reflections  
Pronounced and complex bouquet with hints of cherry,  
spicy scents of violet and tobacco and a suggestion of  
minerality.

Taste:

Nice body on the palate with balanced tannins and acidity.  
The finish has characteristic hints of plum, ripe cherry and  
black pepper. It will continue to age and develop for more  
than 2 decades.

Evolution:  
Available bottle sizes:  
Pairings:

20 years  
750 ML  
An excellent accompaniment for  
roasted meats, large game, spicy  
dishes, truffles & mature cheeses

## Further Information:

Total acidity:  
Sugar Content:  
pH level:  
Recommended  
serving temperature:  
Recommended  
type of glass:

7,50 %  
0  
3,3  
18 ° Celsius  
Burgundy

