



TENUTA MADRE

Vigna Carrani

The Taurasi DOCG **Vigna Carrani** is a cru from one hectare of Aglianico grape planted in 2004 on the south-west of Montefalcione at an altitude of 420 metres.

The exceptional vocation, soil and clima of the area, and the careful work in the vineyard ensure a production of high quality as pure expression of the territory.

CLASSIFICATION

Taurasi

Denominazione di Origine Controllata e Garantita

VINTAGE

2019

VINEYARD

Aglianico 100%

GRAPES ORIGIN

Contrada Carrani, Montefalcione (AV)

SURFACE

1,00 ha

ALTITUDE

420 m above s. l.

EXPOSURE

southwest

SOIL

clay, loam, sandy

VINES AGE

19 years

PLANTING DENSITY

2400 stumps per hectare

VINE TRAINING SYSTEM

espalier

PRUNING

guyot

YIELD

40 quintals per hectare



HARVEST

last weeks of October

VINIFICATION AND AGEING

the grapes are hand-picked in small perforated crates, then they are de-stemmed.

The fermentation and maceration is carried out in stainless steel tanks for a period of 15-20 days.

Then, after malolactic fermentation, the wine obtained is put into French oak barrels, where it stays for eighteen months.

Maturation continues in stainless steel tanks for twelve months.

Aging in the bottle for at least a further eight months.

AGEING

in the bottle

NUMBER OF BOTTLES PRODUCED

1266 bottles and 50 magnum

ORGANOLEPTIC TEST

deep ruby red color, on the nose it is a delicate balance of small red fruits, ripe fruit, spices and floral notes. On the palate it is enveloping, with elegant tannins and a fine texture.

PAIRINGS

ideal for accompanying structured first courses, roast meats, game.