



LUPUS

IRPINIA DOC CAMPI TAURASINI



This is a varietal wine, once you enjoy it you can't forget its name. its voluptuous, balanced and dry taste makes it fantastic.

VINEYARDS

Hills in Paternopoli, little town near Taurasi DOCG growing area south- south east 350/500 m. above the sea level.

VINIFICATION

Selection of grapes in the vineyards and in the winery. Maceration and fermentation of the must at checked temperature. Aging in French oak barrels at least 8 months; then next step in bottle for at least 4 months.

ORGANOLEPTIC DESCRIPTION

Deeply garnet-red colored, this wine has seductive aromas of vanilla, spices and red fruits. On the palate, its taste results to be complete and complex: it is a wine that has a good sense of body that is not overly tannic.

GASTRONOMIC SUGGESTION

You can pair this wine especially with red meats, game and mature cheeses.

ANALYTICAL INFORMATION

Alcohol content: 13,5% vol.

Total acidity: 5,90 g/l

GRAPES VARIETY

100% Aglianico Irpinia

YIELD PER HECTARE

6Vo quintals/ha

WINE TRAINING

Sunburst shaped espalier