

TAURASI DOCG 'SANTANDREA'

2020 | Red Wine



Italy, Campania

Luciano Ercolino

Case Size: 6

This wine presents an intense bouquet of ripe black fruit preserves, enriched by warm notes of nutmeg and subtle oak spice. The palate unfolds with layers of black pepper, earthy mushrooms and delicate hints of black tea, leading to a rich, enveloping texture with rounded, velvety tannins and a long, persistent finish. Its depth and structure make it a superb companion to traditional main courses, slow-cooked meats, and richly flavored meat-based sauces.

Vinification:

Hand-harvested between the end of October and the beginning of November, the grapes undergo 15 days of maceration to achieve optimal extraction of colour, aromas and tannins. Fermentation is carried out with selected yeasts under controlled temperatures, followed by complete malolactic fermentation to enhance richness and balance. Seventy percent of the wine is matured for approximately 14 months in first-use French oak barriques, followed by a minimum of 20 months of bottle aging, resulting in exceptional complexity, elegance, and longevity.

Grape Varieties: Aglianico

Classification: DOCG | **ABV:** 14%