new collection of Italian wines from some of the country's most loved wine regions made by its leading winemakers (enologi) using mainly indigenous but also international grape varieties released in very small numbers

## T A U R A S I D O C G 2 O 1 5 B Y L A N D I

GRAPE VARIETY	REGION	COMUNE	VINEYARD (PARCEL)
Aglianico 100%	Campania	Paternopoli (AV)	Casale (268)
VINEYARD PARCEL SIZE	ALTITUDE	SOIL	EXPOSURE
1.4 hectare	450 metres	Highly calcareous, with	South
		limestone	
AGE OF VINES	VINE DENSITY	TRAINING	HARVESTING/SORTING
25 years	5,000 per hectare	Guyot	Manual
			(small crates)
PRESSING	MACERATION	FERMENTATION	AGEING
Pneumatic, soft	Up to 30 days	Controlled temperature, steel	14 months in 25HL
			barrels (French oak, 3
			years old)
PRODUCTION	A B V	рН	RS
PRODUCTION 2,000 bottles	A B V 14 %	рН <b>3.51</b>	R S 1.3 g/l
2,000 bottles	14%	3.51	1.3 g/l