



Società Agricola in Roccabascerana (Avellino)



Silver Medal
Decanter Asian
Wine Awards
2015

Technical Data Sheet

Taurasi D.O.P.

Società Agricola Bellaria in Roccabascerana



Grape variety:	Aglianico 100%
Planting density:	2500 vines per hectare
Max. yield per hectare:	70 q
Grape:	100% Aglianico
Max. allowed yield:	70%-55% at the end of the ageing process
Alcohol:	13,5 % vol.
Total acidity:	g/l 6
Volatile acidity:	g/l 0,40
Production zone:	Hilly (400-500 metres a.s.l.)
Training system:	Espalier – guyot
Harvest:	By hand, in crates, in the first ten days in November
Wine making method:	De-stemming and light pressing. Inoculation of selected yeasts, controlled temperature maceration at 25-30 °C. Racking off and soft pressing of the pomace, storage in steel tanks until the natural malolactic fermentation. Ageing in 225 l barriques for 18 months. Storage in steel tanks until bottling, refinement in the bottle for at least 6 months.



Bronze Medal
International
Wine Challenge
2015

