

CANTINA SANPAOLO TAURASI DOCG 2016

Company legal name: CLAUDIO QUARTA
VIGNAIOLO SRL

Brand history: Cantina Sanpaolo blends naturally with the serene hilly landscape at 500 m above sea level, in the area historically involved for the cultivation of great grapevines. The winery takes its name from San Paolo, the nearby medieval hamlet located between the towns of Tufo and Torrioni. It is a unique area that offers an extraordinary variety of soil; the native clay, sand, and limestone are all influenced by volcanic ash from Vesuvius. Here, the vineyards are planted at up to 700 meters above sea level where notable temperature variations between day and night enhance the aroma of the grapes.

Winemaker name: CLAUDIO QUARTA

Key Facts

Type: RED WINE

Grape varietal(s): 100% IRPINIA AGLIANICO

Alc % on Lab Analysis: 15.13%

Alc % on label: 15%

Acidity %: 5.85

Residual sugar: 2.9

Vineyard

Province:

Appellation: Irpinia

Appellation history:

Single vineyard or commune: Single Vineyard

Commune name:

Vineyard name:

Vineyard history: Vineyards located in Paternopoli and Castelfranci.

Hectares (ha): 3 Ha

Exposition: West

Year planted: 2004

Clones? NO

Soil type: Medium-textured loam mix of volcanic origin.

Trellis type or system: Bilateral Guyot

Harvest/Winegrowing

Harvest method: By hand

Organic: No

Certified organic:

Weather conditions during growing season: Winter and spring drought, rain in the pre-harvest period. The challenge was to choose the right moment for the harvest, which this year has been postponed by 10 days than the average.

Harvest date: The first ten days of November

Winemaking

Sorting method: Manually

Destemming method: the grapes are de-stemmed

Cold maceration: Yes, one night (max 12 hours)

Type of yeast: Dry active yeast

Punch down or pump over? Pump over

Malolactic fermentation: Yes 100%

Fermentation temperature:

Post-fermentation maceration used:

Vegan: Yes

Type of wood barrel: French oak barrique, 24 months

Barrel cooper and forest, toast level of oak: Medium toasted

Aging time in stainless tank or wood, etc.: 36 months

Additional aging in bottle: 36 months

Aging potential: 15 years

Additional Winemaking notes: On the nose, it shows intense aromas of cherry, violet, and hints of spices, tobacco and chocolate. On the palate it's warm

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and persistent, with very balanced and mature tannins which do not cover the fruit.

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Tasting Notes

Color: Intense red color with purple hues

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Food pairings: Excellent paired with red meat, aged cheeses, fresh pasta dishes with a rich taste, truffle

Packaging and Packing Information

Type of closure: Cork

Bottle type and color (burgundy, bordeaux, renning, etc.): High Shoulder Bordeaux - Brown

Weight per bottle: 3.1 lbs.

Bottles per case: 6 PACK

Weight per case: 19.0 lbs.

Cases per layer: 14

Layers per pallet: 4 556 cs pallet

Case dimensions:

Length: 7,08661

Width: 9,84252

Height: 12,2047



UPC code: 8034094893431 confirmed 10-20-2021

COLA: 21049001000136 confirmed 10-20-2021

Bottling date: November 12th, 2020

Total quantity produced: 12000

Estimated U.S. bottle allocation: 6000

Estimated release date for Enotec pick-up: 11/12/2021