

# DONNA ELVIRA



## TAURASI

Denominazione di Origine Controllata e Garantita

## INDIKOS

### GRAPE AND CLASSIFICATION

100% Aglanico, Taurasi DOCG.

### PRODUCTION AREA

From Montemiletto territory at 400m above sea level, blend of different parcels with various exposures.

### SOIL

Clay like.

### PRUNING AND TRAINING SYSTEM

Double branched Guyot method, 4000 plants per hectare with a production volume of 40 quintals per hectare.

### HARVEST AND WINE MAKING SYSTEM

Harvested by hand in middle to late October, placed in ventilated boxes and selected on a sorting table. All destemming is completed manually, fermentation at a controlled temperature with maceration lasting for approx. 20 days. Malolactic fermentation takes place in steel cylinders. After the first decanting, the wine is transferred to the first passage oak barrels where it rests for 18 months.

### AGEING

After bottling, ageing continues in bottles for a minimum of 18 months.

### ALCOHOL LEVEL

14% volume.

### COLOUR

Deep, bright red.

### TASTING NOTES

Full body wine, with intense and elegant aromas. To the nose, it offers a variegated and exuberant note of small berries and floral scents typical of the variety with background spicy notes of liquorice, cloves, pepper and cacao. The palate is structured with an elegant tannic balance and silky sensations. The sip is lively, harmonious, and full. The finish is pleasant, characterised by a refined spiciness.

### PAIRINGS

Best paired with meats and game dishes.

VINTAGES PRODUCED: 2018, 2019.

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