

COLLI di LAPIO

romano clelia



ANDREA

D.O.C.G.
TAURASI, AGLIANICO 100%

ITaurasi "Andrea" originates from the hilly terroir of Latio at approximately 450 m a.s.l., where the soils are predominantly characterized by a matrix of clay, limestone, and volcanic materials. The elevation and constant ventilation, paired with marked diurnal temperature variation, yield one of the most elegant expressions of the Aglianico grape.

It displays an intense ruby-red colour, which with age evolves to reveal garnet hues. On the nose, it offers a complex bouquet of sour cherry and Morello cherry, complemented by notes of liquorice, black pepper, and tobacco leaf.

It pairs exceptionally well with red meats, such as braised beef, roasts, and lamb, as well as aged cheeses.

Grape variety: 100% Aglianico

Soil type: clay-limestone

Altitude: 450 m a.s.l.

Training system: Guyot

Yield per hectare: 7,000 kg (70 q/ha)

Harvest: late October