



Wijnfiche

## **Tenuta Cavalier Pepe – Opera Mia | Taurasi D.O.C.G. Aglianico Italy (CAMPANIA) – 2015**

### **Domain**

#### **Tenuta Cavalier Pepe**

Tenuta Cavalier Pepe is a winery with 60 hectares of vineyards and 11 hectares of olive groves. The Pepe family is an ancient one in Irpinia, which has for generations been dedicated to the production of wines, marketed throughout Italy and internationally. They are located in the heart of Irpinia, the premier winegrowing area of Campania. Since ancient times, Campania has been known to produce quality wines, such as Falerno, Greco, Faustiniano and Caleno. These were considered the “wines of the emperors” and praised by the greatest classic writers like Cicero, Plinio, Martial and Tibullo.

Thanks to the unique combination of altitude, soil and microclimate, Irpinia’s vines are among Italy’s most prestigious.

### **Vinification**

Hillside vineyards in Carazita and Pesano, two of the most famous sites in the Taurasi DOCG area located in the municipalities of Luogosano and Sant’Angelo all’Esca. Calcareous clay soils with evident volcanic outcrops at an altitude of 450 metres above sea level. Grapes are harvested at full ripeness and transported to the cellar where they are carefully sorted before destemming. Alcoholic fermentation takes place at controlled temperatures, and maceration on the skins lasts for about 20 days. The wine is then aged in French oak barriques for 12 months, in cement tanks for another 24 months and finally in the bottle for at least a further 12 months before release.

### **Taste**

Dense ruby red with garnet reflections. Aromas of red fruits and ripe berry fruit including cherry and blueberry, complemented by a spicy note of coffee and chocolate and a balsamic finish. Deep and complex on the palate, with great refinement and elegance, intense and persistent.

### **Food pairing**

Exotic kitchen | Eastern kitchen | Meat - roasted | Game | Pasta - with truffle | Cheese - aged

## General information

Type: Red wine

Grape varieties: Aglianico (100%)

Viticulture: Traditional

Storage (years): > 10

Serving temperature: 18 °C

Taste profile: Complex with firm tannins

