



D'ERASMO RISERVA AGLIANICO DEL TABURNO



Named for winemaker Lorenzo's father, the grapes behind this riserva are hand-harvested from a *single*, 2 hectare vineyard of old vines. Harvest takes place in late October through November, with vinification done in stainless steel, followed by 12 months of aging in barrique and 6 months under 500 liter French casks.

After 12 months in bottle, the wine is released, revealing a captivating harmony of dried berries, black cherry, baking spice and dark mineral accents.

Data

Vineyard Name: Vallocchia
Vine Training: Spalliera (Vertical)
Soil: Agrillo calcareous marl
Alcohol: 14%

NIFO Sarrapochiello is a winery dating back to an 18th century farmhouse located on the Latina Way, an ancient Roman road in Campania's Sannio region. The winery now harvests from its 12 hectares of vineyards along the Appenine range. Winemaker Lorenzo holds a doctorate degree in agriculture and viticulture, and represents the third generation of his family to produce wine from the estate, always with love and respect for their land. Indeed, the NIFO estate has practiced *organic* production since 1998.

