

ANTONIO CAGGIANO

ANTONIO CAGGIANO 'TAURI' IRPINIA AGLIANICO

IRPINIA • CAMPANIA • ITALY • EUROPE

TECHNICAL DETAILS

The Estate

Antonio Caggiano founded his estate in the town of Taurasi, Campania, Italy in 1990 with the goal of re-establishing the reputation of Aglianico, one of southern Italy's most important indigenous grapes. An architect and photographer, Antonio came from a rural family and began bottling wine from his own grapes, first producing a Taurasi in 1994.

Wine Making

Grapes are harvested when fully ripe and, after the destemming and the crushing, subjected to a fermentation with maceration. A malolactic fermentation and an 6/8 months aging in French oak barriques follow.

Food Suggestions

Pairs well with beef, pasta, and lamb.

TASTING NOTES

Antonio Caggiano is from an old rural family, and is now one of the best producers of the region. This 100% Aglianico sees 6 months in barrique and is fresh with flavors of plum, blackberry, chocolate and tobacco. Finishes with spicy notes on the supple finish.

Aglianico grape blend.

This wine contains allergens, sulfites.

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SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- Family-Owned
- Sustainable
- ABV%: 13.5
- Class: Red

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VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

