

ANTONIO CAGGIANO

ANTONIO CAGGIANO 'MACCHIA DEI GOTI' TAURASI AGLIANICO

TAURASI • 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 18 month aging in French oak barriques follow. The must obtained is fermented in steel tanks at a controlled temperature. Aging bottle for 12 months.

Food Suggestions

Pairs well with beef, pasta, and lamb based dishes.

TASTING NOTES

The Taurasi DOCG Macchia dei Goti by Antonio Caggiano is a wine with an intense ruby red color. On the nose it develops a very complex, deep and penetrating bouquet of dark fruit, plum and cherries, to which are added nuances of liquorice and vanilla on an elegant background of small berries. In the mouth, the wine reinforces its complexity with robust and well-managed tannins.

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%: 14.5
- Class: Red

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VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

