



'HAMILTON' TAURASI DOCG RISERVA

In the early 1980s, Erminia, Generoso and Roberto Di Meo acquired the historical estate from their parents Vittorio and Alessandrina, located in the province of Avellino, in the area of Salza Irpina. The estate, a beautiful 18th-century farmhouse that was once a hunting lodge of the Caracciolo Prince, is surrounded by gently rolling, breezy hillsides. The goal of the three siblings was to produce wines from the most widespread native varieties in Irpinia, like Fiano, Greco, Aglianico and Coda di volpe, and promote the value of cultural and regional traditions. They decided to plant vineyards, and in 1986 they produced their first vintage.

The Taurasi Riserva Hamilton is a collector's wine, produced from a selection of grapes in the vineyard of Montemarano. The name is a tribute to Sir William Hamilton, the British Ambassador who helped make Napoli one of the most popular destinations of The Grand Tour at the end of the 18th century. The label was officially presented in 2014, at the Royal Academy of Arts of London, at the celebration party for Di Meo's 2015 Calendar. Extremely limited production.

Luminous ruby red tending toward garnet, it is redolent of blackberries, mulberry, eucalyptus and humus; at the end, spices and tobacco. Fresh and savory on the palate, with velvety tannins and a final intense recall of ashes. Prime pairings include baked duck in orange sauce, crusted beef filet, and Hungarian Goulash soup.

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| GRAPES | 100% Aglianico |
| LOCATION OF VINEYARDS | Montemarano |
| ALTITUDE | 870 m a.s.l. |
| ORIENTATION | Northwest |
| SOIL | Mainly clayey, rich in structure |
| VINE TRAINING | Espalier with spurred cordon pruning |
| PLANTING DENSITY | 4,000 vines per hectare with yields of 40 quintals per hectare |
| VINIFICATION | Manual harvest of selected bunches in 15 kg baskets, skin maceration, fermentation at around 28°C for 25-30 days, during which pump-over and délestages are executed periodically. Following the first racking, a malolactic fermentation is done. |
| AGEING | Large Slavonian oak casks and French oak barriques for 24 months, with a final ageing in bottle for 12-24 months. |
| ABV | 13.5% |
| OENOLOGIST | Roberto di Meo |



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