



DI MEO®
SALZA IRPINA

TAURASI VIGNA OLMO TRADIZIONE

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 Vigno Olmo is luminous ruby red; dense and weighty in the glass. Great complexity on the nose, with initial hints of wild berries and dry flowers, followed by tertiary scents of bark, tobacco and liquorice. The palate is characterized by balance and softness. Elegant and approachable, it is a perfect match for porcini mushroom soup, grilled red meat, and braised beef.

GRAPES	100% Aglianico
LOCATION OF VINEYARDS	Vigna Olmo, 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 for 24 months, with a final ageing in bottle for a further 12-24 months.
ABV	13.5%
OENOLOGIST	Roberto di Meo



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