



PROFILE

Although his grandfather had vineyards and owned one of the largest caves in the country, Antonio Caputo, owner of Enodelta, was not necessarily destined for the wine business. His parents wanted him to become a lawyer with a stable job, but he had other interests and a relentless entrepreneurial flair. He jumped head first into wine, and by the 1980s, when Antonio was in his early twenties, he managed to start making his own wine under his own label. Ever an innovator, he continued to push himself and took on the challenge of making Aglianico, Fiano, and Greco, even though very few people at the time were bottling these varietals. Now Enodelta produces 500,000 bottles of IGT, DOC and DOCG wines.

SPECIFICATIONS

Wine: Taurasi

Varietals: Aglianico

Appellation: Taurasi DOCG

Location: Patempoli

Soil: Clay and limestone

Pruning: Spurred cordon

Vineyard Area: 20 ha

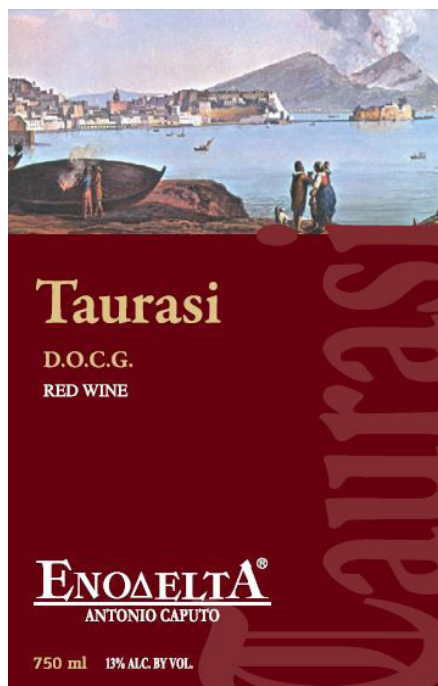
Yield: 100 hl/ha

Harvest: October

Vinification: Aging for 24 months in oak barrel, then 5 months in bottle.

Tasting Note: This Taurasi has entered a stage of secondary development, bringing forward notes of saddle leather, spice, and earth, all supported by deep, black fruit. This wine is best with hearty foods such as osso buco or game meats.

Alcohol: 13.50%



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