

PORTOVINO

LUIGI TECCE 'PURO SANGUE R20' CAMPANIA AGLIANICO 2020

Puro Sangue is Tecce's bottling of pure radiating medieval pleasure; the chalice of wine as the blood of Christ.

Since the 2018 vintage, Luigi has decided to do away with the Taurasi DOCG and use the moniker R (Riserva) and 19 (2019); it's unlikely he'll return to Taurasi DOCG.

2019 was climatically regular, rather warm and dry. There were no significant events, except for a "light" hailstorm in August, which slowed the vegetative phase, allowing perfect ripening to take place between the end of October and the beginning of November, when the cool air arrived.

The spring rain allowed the vines to produce a fairly high yield. A hot summer and a mild autumn brought the fruit to a perfect maturation. An elegant and fine vintage, like a car from the 60s. The 2020 vintage wines are indeed elegant and fine, and rich in fruit aromatics of crispy red fruit aromas. 2020 was the first time that I produced the rose 'Calipso', not by chance.

REGION: Campania **GROWING AREA:** Taurasi; Paternopoli cru subzone

FARMING: practicing organic. Natural

VINEYARD: grapes are from one single vineyard

ALTITUDE: 550 m / 1,800 ft **SOILS:** sandy and clay limestone, enriched by pyroclastics (from Vesuvius's ancient volcanic eruptions)

VARIETIES: 100% Aglianico **VINE AGE:** 25 years old

VINE TRAINING: *cordone speronato* **HARVEST DATE:** between end of October and beginning of November **YEASTS:** native yeast with spontaneous fermentation

FERMENTATION & ÉLEVAGE: hand-picked grapes are crushed and then lightly pressed by hand in a small basket press. Fermentation takes place in open chestnut *tini* for 40 days. Élevage for 12 months in large 500 Liter puncheons, then 24 months in large wooden *botti grandi* (50HL). Finally, a minimum of 24 months in bottle before release

SULPHUR: None added

ALCOHOL: 15% **ANNUAL PRODUCTION:** 7,296 bottles

