ATTANASIO

Attanasio Collection





DUCALE

Greco di Tufo

Greco di Tufo DOCG

GRAPE VARIETY	Greco di Tufo
AREA	Province of Avellino
SERVE AT	8-10 °C

COLOUR & STYLE

Intense straw yellow with golden hues. Delicate, pleasant aromas of white fruit and citrus; full-bodied and rich, with a long-lasting finish.

NOSE

Yellow apple, lavender and nutmeg, with citrus and fruit notes.

PALATE & FINISH

Fresh and savoury on the palate. Balanced, with a long-lasting finish.

FOOD PAIRINGS

Aperitifs, starters, fish, seafood, white meats and cheeses.



DUCALE

Taurasi

Taurasi DOCG

GRAPE VARIETY	Aglianico
AREA	Avellino
SERVE AT	18 °C

COLOUR & STYLE

Ruby red with blood-orange hues that become more pronounced with ageing.

NOSE

Intense fruit aromas complemented by notes of vanilla, liqueur and chocolate.

PALATE & FINISH

Intensity on the palate varies with the alcohol content. Good acidity and minerality, balanced and lively, with a lingering aromatic finish.

FOOD PAIRINGS

Red meats, poultry, game, mushrooms, barbecue, international cuisine and cheeses.



TANABUSO

Amarone

Amarone DOCG

GRAPE VARIETY	Corvina 80%, Rondinella 10%, Oseleta and Croatina 10%
AREA	Marano, Valpolicella
SERVE AT	18 °C

COLOUR & STYLE

A complex, elegant and velvety wine with great structure. Red in colour, becoming garnet with ageing.

NOSE

An elegant, spicy bouquet with cherry, morello cherry, dried fruit and prune notes.

PALATE & FINISH

Rounded, velvety, enveloping and soft. A surprisingly intense, decisive finish with silky tannins.

FOOD PAIRINGS

Braised and grilled meats, long-aged cheeses and game. Uncork at least one hour before serving.



TANABUSO

Barolo

Barolo DOCG

GRAPE VARIETY	Nebbiolo
AREA	Province of Cuneo and the Langhe
SERVE AT	18 °C

COLOUR & STYLE

Deep, intense ruby red. A traditional, majestic Nebbiolo with power, balance and complexity, and outstanding ageing potential.

NOSE

A rich, refined and delicately spiced bouquet, with floral tones and red berry fruit.

PALATE

Full-bodied and strongly structured, with supple tannins and fragrant notes of ripe fruit and liquorice.

FOOD PAIRINGS

Cured meats, red meats, game and cheeses.

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