Mastroberardino 1878

Great Wines from Campania

NATURALIS HISTORIA

SENSORY FEATURES

COLOR

Deep ruby red

BOUQUET

Complex, full, intense and persistent, it offers aromas of violets, black currant, blackberry, and strawberry, black cherry, vanilla and chocolate

TASTE

Warm, enveloping, with great structure and softness, with aromas of plum, bitter cherry, raspberry, strawberry jam and spices

FOOD PAIRINGS

Appetizers
Cold meats and aged cheeses

First courses
Pasta with meat sauces, mushrooms and truffles

Second courses
Red meats and grilled game, long cooked meats

AGING POTENTIAL

50 years and more

SERVING TEMPERATURE

18 °C

Follow us on

Great Wines from Campania

NATURALIS HISTORIA

Naturalis Historia is a cru made with grapes from an old vineyard in our estate in Mirabella Eclano. Great structure and longevity, it is the perfect testimony of Irpinia, a territory described by Virgil as a "land jealous of its many mysteries“.

WINE PROFILE

APPELLATION

Taurasi DOCG

VARIETY

Aglianico 100%

VINEYARD AND SOIL

Mirabella Eclano, with a South-West exposure and a deep and sandy, with traces of limestone and clay layers along the profile, well drained soil. The altitude is of 400 m a.s.l. The training system is the espalier with cordon spur pruning system and the density of plantation is of about 5,000 vines/hectare (about 2,000 vines/acre) with an yeald of about 5,000 kg/ha (4,460 lbs/acre) and 1 kg/vine (2.20 lbs/vine).

AGE OF THE VINEYARD

40 years.

HARVEST PERIOD AND TYPOLOGY

End of October, manual harvest.

VINIFICATION AND REFINING

Vinification with long maceration on the skins at controlled temperature in stainless steel tanks. Refines for 24 months in French oak barriques.

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The estate of
NATURALIS
HISTORIA

Mastroberardino 1878

Great Wines from Campania

It is the main estate owned by the Mastroberardino family, in the heart of the Taurasi DOCG area.
The epicentre of Aglianico production, research and experimentation, this estate is spread over several hills with different exposures and is dedicated to the production of red grapes on the slopes characterized by soils with a greater presence of organic matter and volcanic matrix, as well as white grape vines in areas where soils contain more limestone and clay.
Aglianico is the main grape variety grown in Mirabella. Some of this vineyards are vineyards are dedicated to the production of Redimore Irpinia DOC, the wine made from two biotypes of Aglianico selected and multiplied by Mastroberardino in a centennial ungrafted vineyard.

Mirabella Eclano

Extension of the estate: 65 hectares
Soil: deep, sandy loam texture, volcanic matrix with clay presence in its depths and limestone throughout.
Vines cultivated: primarily Aglianico and Falanghina, Greco and Fiano in experimental vineyards.
Plant density (plants/ha): 4,000 (white varieties) to 6,000 (Aglianico)
Training system: Guyot (for white varieties) and cordon spur (Aglianico)
Exposure: various slopes, mainly South-West
Altitude: from 350 to 450 meters a.s.l.