

COLLE ROTONDELLA

Piedirosso Campi Flegrei protected designation of origin

Piedirosso is also known as Per 'e Palummo because during maturation, the original biotype stem turns a red color which is similar to a pigeon's leg. It is a typical Campanian or better yet, Neapolitan vine because it is mainly widespread in the volcanic areas of the province of Naples. Mr. Hervé Lorin, an antiquarian of wines, defined it this way: "Perfectly original, totally forgotten and wonderfully decadent. It is not only a great wine, but an authentic old fashioned Cru." Colle Rotondella is produced with grapes from the Camaldoli Estate.

TECHNICAL SHEET

Grape variety | Piedirosso 100%

Production area | Camaldoli - Astroni, 230-300 m. a.s.l.

Soil | predominantly sandy with a tufaceous matrix

Training system | bilateral Guyot system

Yield | 70 quintals

Harvest period | late October

Harvest | manual

VINIFICATION

Technical prefermentation | slightly long maceration with delestage

Fermentation | 2 weeks in stainless steel

Fermentation temperature | 22° - 26° C

Refining | 4 months on the lees in stainless steel and bottle

Alcohol content | 12%

ORGANOLEPTIC CHARACTERISTICS

A clear and consistent wine, ruby red in color with violet hues. An intense nose, fine and complex, which presents fruity notes (red fruits such as currants and plums), mineral and floral (violet) as well as toasted and smoky notes typical and unmistakable of this grape variety. A dry, warm, and smooth palate. Good tannins, fresh, and sapid. A balanced full-bodied wine with good persistence and intensity.

