



## TENUTA CAMALDOLI

### Piedirosso Campi Flegrei riserva protected designation of origin

We produce our Piedirosso reserve by carefully selecting grapes from the best exposed rows from our vineyard in Camaldoli. The grapes are fermented and macerated in cherry wood and the wine is aged in chestnut wood. Tenuta Camaldoli is not clarified or filtered, and therefore may contain some sediments on the bottom of the bottle.

#### TECHNICAL SHEET

**Grape variety** | Piedirosso 100%

**Production area** | southern slopes of the Camaldoli hills. Entirely contained in the municipality of Naples

**Coordinates** | 40°52'14"N 14°10'28"E

**Soil** | predominately sandy. The site features a sloping terrain controlled by a large southern facing embankment on a tufaceous matrix (yellow Neapolitan tufa 10,000 to 15,000 years ago) in which overlapping pyroclastic layers associated with the last Phlegrean eruptions between 3,500 and 5,000 years ago are present.

**Training system** | espalier with bilateral Guyot system. The rows are primarily oriented north-south and have a spacing arrangement of 2 m x 1.5 m

**Yield** | 3333 plants per hectare

**Harvest period** | first part of October

**Harvest** | manual

#### VINIFICATION

**Technical prefermentation** | manual destemming of the best grapes from the Camaldoli Estate. Vinification in an open-top truncated cone cherry wood vat. Punching down performed manually

**Fermentation** | indigenous yeast fermentation

**Fermentation temperature** | 22° - 26° C

**Refining** | after fermentation, maceration on the skins for about 60 days. At the end of December, the wine is poured in three different barrels: 3rd year 350-liter chestnut; 225 liter 3rd year medium toasted French oak barrels of 225 liters; and 225 liter 3rd year low roasted French oak barrels. It is bottled in June and aged for 20 months.

**Alcohol content** | 12,6%

#### ORGANOLEPTIC CHARACTERISTICS

A wine with a ruby red color. The nose is complex and exhibits a pronounced minty aroma with herbaceous (rosemary) hints and a background of dark-fleshed fruit such as black currant and blackberry. Mineral tones, cloves and a hint of floral such as wisteria complete its aromatic bouquet. Tannins are characterized by finesse and freshness on the palate with a spicy mineral finish.

