

COLLE ROTONDELLA

Campi Flegrei dop - Piedirosso

Piedirosso, also known as Per 'e Palummo, owes its name to the characteristic reddish color of the stem at ripeness, which resembles a pigeon's foot. It is a grape variety deeply rooted in Campania and, in particular, in the volcanic areas of the province of Naples, where it has found its ideal habitat for centuries.

A defining variety with strong personality, Piedirosso has endured through time while preserving its expressive authenticity. It was described by wine antiquarian Hervé Lorin as follows: "Perfectly original, completely forgotten and wonderfully decadent, it is not only a great wine, but an authentic cru in the ancient manner."

Colle Rotondella is produced from grapes grown in the Tenuta Camaldoli and represents one of the most faithful and refined interpretations of Piedirosso dei Campi Flegrei, where freshness, elegance, and volcanic character come together naturally.

First vintage produced: 2007

Available bottle sizes: 75cl - 150cl

TECHNICAL DATA SHEET



AWARDS



TECHNICAL SHEET

Grape Variety | Piediroso 100%

Production Area | Camaldoli, municipality of Naples

230–300 m above sea level

Soil | Sandy-loam with a tuffaceous matrix

Training system | Bilateral Guyot – double cane pruning

Yield per hectare | 60 quintals

Harvest period | October

Harvest | Manual

VINIFICATION

Pre-fermentation technique | Skin maceration of varying duration, with délestage.

Fermentation | In stainless steel for approximately one week

Fermentation temperature | 22–26°C

Ageing | “Sur lies” in stainless steel for approximately 4 months, followed by bottle ageing

Alcohol | 12–12.5% vol.

TASTING NOTES

Clear and consistent, ruby red in color with violet highlights.

On the nose it is intense, refined, and complex, with aromas of small red fruits—blackcurrant and plum—accompanied by mineral notes and floral hints of violet and geranium, along with the toasted and smoky nuances typical of the variety.

On the palate it is dry, with elegant tannins, supported by marked freshness and salinity. Balanced and well-structured, it offers a harmonious persistence and a clear expression of its territory.

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