

# TENUTA CAMALDOLI

## *Campi Flegrei dop Piedirosso* - CRU

From a careful selection of clusters sourced from the best-exposed rows of the Camaldoli vineyard comes Tenuta Camaldoli, a deeper and more structured interpretation of Piedirosso dei Campi Flegrei.

A wine that represents the winery's Riserva, a synthesis of agronomic research, oenological sensitivity, and absolute respect for the raw material.

The grapes undergo maceration and fermentation in cherry wood, while ageing takes place in chestnut barrels, a distinctive choice that reflects materials historically connected to the territory. The wine is neither fined nor filtered, and fermentation is carried out exclusively by indigenous yeasts, following an approach aimed at fully preserving the expression of both the vineyard and the vintage.

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First vintage produced: 2005

Available bottle sizes: 75cl - 150cl

### TECHNICAL DATA SHEET



### AWARDS



## TECHNICAL SHEET

**Grape Variety** | Piediroso 100%

**Production Area** | Camaldoli hill – southern slope

Municipality of Naples – 230–300 m above sea level

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

**Soil** | Sandy-loam. Sloping terrain shaped by wide south-facing terraces, on a tuffaceous matrix attributable to the Neapolitan Yellow Tuff (15,000–10,000 years ago), with overlying pyroclastic layers linked to the most recent Phlegraean eruptions (5,000–3,500 years ago).

**Training system** | Vertical trellis with bilateral Guyot – double cane pruning.

Rows mainly oriented north–south

**Planting density** | 2.00 × 1.35 m

**Vine density** | 3,500 vines per hectare

**Harvest period** | October

**Harvest** | Manual

## VINIFICATION

**Pre-fermentation technique** | Manual destemming of the best grapes from Tenuta Camaldoli. Vinification in open-top truncated conical vats made of cherry wood, with manual punch-downs.

**Fermentation** | Spontaneous, carried out exclusively by indigenous yeasts.

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

**Ageing** | Tava amphora

## TASTING NOTES

Deep ruby red in color, the nose is complex and layered, with pronounced menthol and balsamic notes, herbal hints of rosemary, and a core of dark fruit such as blackcurrant and blackberry.

The profile is completed by mineral nuances, clove, and a delicate floral hint of wisteria.

On the palate, the tannins are fine and fresh, supported by marked minerality. The finish is long, spicy, and balsamic, with a depth that highlights its potential for ageing.

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