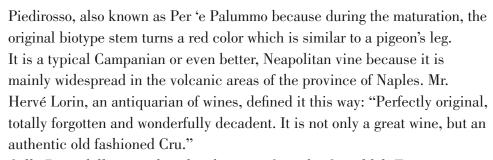


Colle Rotondella

Campi Flegrei DOP Piedirosso



Colle Rotondella is produced with grapes from the Camaldoli Estate.

Grape variety: Piedirosso 100% Production area: Camaldoli

230-300 m a.s.l

Soil: predominantly sandy with tuffaceous matrix. Training system: bilateral guyot, duble overturned.

Yield: 60 quintals/ha Harvest: October, manual.

Technical prefermentation: singhtly long maceretion with delestage.

Fermentation: 1 weeks in stinless steel. Fermentation temperature: 22° - 26° C

Refining: "sur lies" in steel for 4 months and bottle.

Alcohol content: 12% - 12,5%

ORGANOLEPTIC CHARACTERISTICS

A clear and consistent wine, a ruby red 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.



ASTRONI

Formati Disponibili 0.75l - 1,5l