

Colle Rotondella

Campi Flegrei DOP Piedirosso



Piedirosso, also known as Per 'e Palummo because during the maturation, the original biotype stem turns a red color which is similar to a pigeon's leg. It is a typical Campanian or even better, 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.

Grape variety: Piedirosso 100%

Production area: Camaldoli
230-300 m a.s.l

Soil: predominantly sandy with tuffaceous matrix.

Training system: bilateral guyot, double overturned.

Yield: 60 quintals/ha

Harvest: October, manual.

Technical prefermentation: slightly long maceration with delestage.

Fermentation: 1 weeks in stainless 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.

Formati Disponibili

0.75l - 1,5l