

# Tenuta Camaldoli

## *Campi Flegrei DOP Piedirosso - CRU*



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.

**Grape variety:** Piedirosso 100%

**Production area:** southern slopes of the Camaldoli hills. Entirely made in the municipality of Naples.

**Altitude:** 230-300 m a.s.l.

**Soil:** predominately sandy. The site features a sloping terrain controlled by a large southern facing embankment on a tufaceous matrix (yellow Neapolitan tuff 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 - double overturned. The rows are primarily oriented north-south and have a spacing arrangement of 2m x 1.5m.

**Yield:** 3500 plants per hectare

**Harvest period:** October, Manual. **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:** chestnut.

**Alcohol content:** 12,6%

### **ORGANOLEPTIC CHARACTERISTICS**

A wine with a ruby red color. The nose is complex with a pronounced minty aroma with herbaceous (rosemary) hints and a background of a 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