



CONTRADA



POMPEIANO PIEDIROSSO IGT

Appellation	POMPEIANO PIEDIROSSO IGT
Grape Variety	Piediroso 100%
Vineyard	Pompei
Soil	Volcanic, loose, rich in minerals and pumice
Exposure	South - West
Altitude	180 M A.S.L.
Training System	Vigna a palo and ancient roma in viticulture technique
Viner per hectare	1500
Age of vineyard	About twenty years
Yield per hectare	About 6000 Kilos
Period of harvest	End of October with manual harvesting
Vinification	Classic red vinification, long maceration with skins at controlled temperature
Refining	Twelve months in new french oak barriques
Color	Deep ruby red
Bouquet	Complex, ample, intensive, persistent with spicy and red fruits notes
Palate	Enveloping, balanced, perfectly structured with fine and elegant tannins
Food pairings	A big wine that best pairs with flavoured pastas or polenta with meat – based sauces or sophisticated red meats. A deliciously surprising pairing for grilled swordfish
Service Temperature	18-20°C
Alcohol content	12-14%VOL