

PITHECUSA ROSSO

Indicazione Geografica Protetta

Production zone: Various on the island of Ischia

Grape variety: Aglianico & Piediroso

Soil type: Volcanic soils rich in phosphorus and potassium

Direction: various

Altitude: various

Form of education: Guyot

Harvest: Hand harvest, beginning of October, selection of the grapes in the vineyard and transport in 20kg harvesting boxes

Type of wine: red wine

Vintage: 2021

Vinification and aging: destemming, gentle crushing of the grapes, followed by maceration with pure yeasts in stainless steel tanks at a controlled temperature (15°C). During fermentation with the skins, frequent pumping to favor the transfer of aromas, tannins and structure from the skins to the must. The malolactic fermentation and maturation takes place in french oak barrels (Tonneaux 500 Lt.) for 12 months. The use of sulfites is minimal and regulated until bottling.

Color: Ruby red with garnet reflections

Olfactory notes: fruity, spicy, red fruits, cherry, currant, blueberry, spices, tobacco, cocoa, licorice, balsamic notes

Tasting notes: dry, soft, delicate tannins, full-bodied

Serving temperature: 14-16°C

Examples of food pairings: mature cheeses, grilled beef, pasta dishes or risotto with mushrooms

Bottles produced: 6.000