

# Monovitigno Piedirosso

DENOMINATION | Campania igr Piedirosso  
GRAPE VARIETY | Piedirosso  
PRODUCTION AREA | Province of Naples and Benevento  
SOIL | Franco – Sandy, Clay – Calcarei  
TRAINING SYSTEM | Guyot bilateral  
HARVEST PERIOD | first decade of October  
HARVEST | Manual

## Vinification

MACERATION | Cold fermentation  
FERMENTATION | Stainless steel  
FERMENTATION TIME | 10 days  
TEMPERATURE | 22° – 24° C  
AGING | Steel and bottle  
ALCOHOL CONTENT | 12%

## Organoleptic characteristics

A clear and consistent wine with a ruby red color with violet reflections. The intense, fine and complex nose has fruity hints (small red fruits such as currant and plums), mineral and floral (violet), as well as toasted and smoked notes typical and unmistakable of this grape.

Dry, warm and soft taste. Good tannins, freshness and flavor. Balanced and full-bodied wine with good persistence and intensity.

## Matching

Ideal with white meat, soups of medium fat fish, such as cod, meat sauce and soft cheeses.



**RADICIVIVE**

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