

IL GROTTO
DEL SOLE



MONTEGAURO PIEDIROSSO DEI CAMPI FLEGREI



Production area

Phlegraean Fields: area north-west of Naples, including the municipalities of Pozzuoli, Bacoli, Monte di Procida and Quarto Flegreo.

Soil

Volcanic, very loose, trachytic and pumiceous.

Vine varieties

Piedirosso 100%

Cultivation

Vineyards located on mid-high hills and cultivated with the puteolano or spalatrone system.

Harvest

Manual harvesting in 20-kg crates starting from the 2nd week of October, with following hand selection.

Peculiarities

The grapevine is ungrafted, that is not grafted on the American understock, and lives on its own roots.

Vinification

Destemming and crushing are followed by a 7-day maceration with the peels, soft pressing and alcoholic fermentation at a 23°-25° C controlled temperature.

Maturation

Matured for 12 months in French durmast barriques and bottled 18 months after the harvest.

Refining

6 months in the bottle.