

IL GROTTO
DEL SOLLE



PIEDIROSSO DEI CAMPI FLEGREI doc

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 spatrone pole system.

Harvest

Manual harvesting in 20-kg crates starting from the 2nd week of October.

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; alcoholic fermentation at a 23°-25° C controlled temperature and following malolactic fermentation.

Maturation

Bottled starting from the spring after the harvest.

