
LA SIBILLA PIEDIROSSO



Region: Campania, Italy

Appellation: Campi Flegrei DOC

Grapes: 100% Piedirosso

Farming: Practicing Organic

Age of vines: Planted between 1985 and 2000

Altitude, Aspect, & Soil Type: 100 M, SW Facing, Sand of volcanic origin

Typical Harvest Time: Late September

Maceration & Fermentation: 8 days maceration, controlled low temperature fermentation in stainless steel with indigenous yeasts

Aging: 8 months in stainless steel

Finishing: Filtered and cold stabilized

Production: 15,000 bottles annually

Notes from Oliver:

Just north of Naples, right on the coast of Campania, there is a very small grape-growing area called the Campi Flegrei. The soil is so sandy here that the vines can be planted directly in it, without being grafted to other rootstock. Perhaps it is this very unusual fact that makes these wines so distinctive, along with the great care given to the vines and the wine by Luigi di Meo and his family.

What a delicious red wine. '...soft tannins and berryish flavors are kicked up with a spicy note of cinnamon and dried cherry...distinctive savor and bright acidity' as David Lynch says of Piedirosso in his excellent *Vino Italiano*. This is a very versatile food wine: serve it with salmon, pork, substantial pasta dishes, and other great everyday dishes.