

**ISCHIA PER' E PALUMMO**  
**Denominazione Di Origine Controllata**

**Production zone:** Various on the island of Ischia

**Grape variety:** Piediroso

**Soil type:** Volcanic soils rich in phosphorus and potassium

**Direction:** various

**Altitude:** 50-300 above sea level

**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:** 2022\2023

**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 also takes place in stainless steel tanks. The use of sulfites is minimal and regulated until bottling.

**Color:** Vibrant ruby red with violet reflections

**Olfactory notes:** fruity, **red fruits**, cherries, forest fruits, blueberries

**Flavor notes:** dry, delicate tannins, fruity, full-bodied

**Serving temperature:** 12-14°C

**Examples of food pairings:** Soups and stews based on legumes, medium-ripe cheese, hearty cold cuts, pasta dishes with Bolognese

**Bottles produced:** 12,000