



PER 'E' PALUMMO Ischia Piediroso

Denominazione Di Origine Controllata DOC

Grape Variety: Piediroso 100%

Vineyard: Piediroso, locally named Per'è Palummo, is one of the native grape varieties of the Island of Ischia. The vines' age varies from 5 to 25 years, located in different locations in the district of Forio. Vine density is 5,000 vines/hectare and the training system used is Guyot. Grapes are carefully harvested by hand at their best stage of sugar and phenolic ripeness.

Winemaking Process

The grapes are pressed and the free-run juice is left to macerate and ferment in stainless steel tanks in direct contact with the skins. Frequent pumping over occurs to favor the transfer of color and noble tannins from the peels to the fermenting must. After 20 days the resulting young wine is separated from the skins to continue aging in stainless steel until April when it will be bottled.

Production: 10.000 bottles

Tasting notes and suggested pairings

Piediroso is a young wine, ruby red in color with violet hues. The nose is fruity, with hints of berries and cherry. To the palate is dry and smooth, with a slightly spicy finish. Served at 16 - 18 °C it is ideal with white meats such as veal or rabbit, but also pizza and first courses. Served slightly cooler, it also pairs well with complex fish dishes, such as impepata di cozze or fish soup. We recommend it in combination with pasta alla genovese.