



PITHECUSA ROSSO

Indicazione Geografica Tipica IGT

Grape variety: 60% Aglianico - 20% Piediroso - 20% Guarnaccia

Vineyards: Aglianico, Piediroso and Guarnaccia, are the three indigenous grape varieties combined in this wine, from our oldest vineyards in the district of Lacco Ameno at 250 meters asl, in the north-west of the Island. The area is named "Coste", for the presence of small terraces of vineyards facing the stunning view of the Gulf of Naples. Vines are trained by Guyot with a density of 4,500-5,000 vines per hectare. Grapes are rigorously picked by hand at the beginning of October 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 French Oak tonneaux for 24 months.

Production: 8.000 bottles

Tasting Notes and suggested pairings

Pithecusa Rosso has an intense ruby red color. The nose has balsamic and brushwood notes, hints of cherry, berries, and cocoa. The palate is warm and elegant, with balsamic and red fruit finish, very persistent. Served at 16 - 18 °C (61 - 64 °F), it pairs well with grilled beef, braised meats, mushroom dishes, structured first courses and aged cheeses. We recommend it with risotto or pasta with fresh porcini mushrooms.