

janare

PIEDIROSSO | ALFABETO LINE

DOP SANNIO PIEDIROSSO



GRAPE

Piedirosso

ORIGIN

Sannio Beneventano - Campania

HECTARES

10

ALTITUDE

180-400 metres ASL

VINE TRAINING SYSTEM

Guyot

PLANTING DENSITY

4,000 vines per hectare

AVERAGE AGE OF VINES

10 years

HARVEST TIME

First ten days of November

VINIFICATION TECHNIQUE

Maceration with the skins for 12-14 days with little remontage (pump-over)

FERMENTATION

Entirely carried out in steel at 22-24°C

MALOLACTIC FERMENTATION

Entirely carried out in steel

AGEING

Mostly in steel. Only 20% of the final blend is refined in French wood

BOTTLING

September of the year following the harvest

TERROIR

The grapes come from a selection of vineyards spread across the different terroirs of the Janare estate, with the exception of the alluvial valley floors. Just like conducting an orchestra, where it is the conductor's task to guarantee absolute harmony to the whole by ensuring that each component gives its best, here the work consists of selecting, in each vintage, the best grapes from different soils, morphologies and microclimates - the volcanic soils of the ignimbrite, the river terraces and the ancient black soil of the marly hills - with the result of unfailing constancy of character and quality, which our valley is always able to ensure.

ORGANOLEPTIC CHARACTERISTICS

A ruby red wine with violet hues, the bouquet has sensations of small red fruits and cherries complemented by hints of violets. The palate is fresh and vibrant with young but not intrusive tannins.

FOOD PAIRINGS

Excellent with cod in all sauces, seafood soups, aubergine parmigiana, but also with red meats, cured meats and mild cheeses.