

janare

CANTONE | CRU DEL SANNIO LINE

DOP SANNIO PIEDIROSSO



GRAPE

Piedirosso

ORIGIN

Sannio Beneventano - Campania

HECTARES

5

ALTITUDE

120-400 metres ASL

YIELD PER HECTARE

50 quintals

VINE TRAINING SYSTEM

Guyot

PLANTING DENSITY

4,000 vines per hectare

AVERAGE AGE OF VINES

10 years

HARVEST TIME

Second half of October to early November

VINIFICATION TECHNIQUE

Grapes harvested by hand and processed with automatic and manual sorting tables. Maceration with the skins lasts for about 14 days with frequent remontage (pump-overs).

FERMENTATION

In steel at 24-26°C

MALOLACTIC FERMENTATION

In barriques

AGEING

In new French wood for a period of 6-8 months, further maturation period in steel tanks.

BOTTLING

In spring, 2 years after the harvest.

TERROIR

The wines of the Cru del Sannio line are produced from vineyards on the first hillside, in a landscape of alluvial terraces and gentle slopes on marl. This dual genesis means that this terroir is home to a complex mosaic of soils: the sandy-gravel soils of the terraces, deep and dry; young but already organised, hospitable, docile soils, easily rooted. Then there are the ancient "black soils" of the marly hills, more developed, tenacious soils, dark with humus on the surface, well-structured thanks to the heritage of the ancient woods that covered them and the centuries-old work of the vine-growers. Below the working depth, there is a chromatic contrast between the deep horizon, white due to the accumulation of carbonates, and the silt-clay substrate, finely inlaid with ochre and grey. The Cru del Sannio line thus comes from a very particular terroir, in terms of morphology and soils. It is a complex cru, a "cooperative" terroir, where the constant excellence of the wines clearly derives from the winegrowers' ability to master and harmonise, vintage by vintage, the behaviour of the vineyards on the different soils, slopes, and exposures.

ORGANOLEPTIC CHARACTERISTICS

Brilliant colour with garnet tones on the rim that darkens in the middle of the glass to a lively ruby. On the nose, small red berries intertwine with spicy notes of sage and are complemented by an intense floral bouquet of violets. The sip expresses a pulpy juice that combines the freshness of pomegranate with the intensity of black cherry.

FOOD PAIRINGS

Excellent with first courses, including vegetable-based ones, and with delicate meat dishes and blue cheeses.