

## Red Caprice - PIEDIROSSO

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**Type:** Piedirosso Campania I.G.P.

**Grapes:** Piedirosso 100%

**Area of production:** District of Naples

**Field:** Sandy, Clay



### VINIFICATION

**System of cultivation:** Guyot

**Production per hectare:** 80 Tonnes

**Harvest time:** End of October

**Maceration:** Changeable duration with “delestage”

**Harvest:** Manual

**Duration:** 2 week

**Fermentation:** Steel

**Refinement:** Steel and bottles

**Temperature of fermentation:** 22° - 26° C

**Alcoholic Degree:** 12.5%



### DESCRIPTION

*Red Caprice – Piedirosso IGP Campania*

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Piedirosso is a wine consisting of ruby red color with violet reflections. It's fine and complex, with fruity hints of minerals and floral, as well as toasted and smoked notes typical of this grape. Dry, warm and soft taste. Good tannins, freshness and flavor. Balanced wine with good persistence and intensity.

