



PIEDIROSSO SANNIO DOP

PRODUCTION AREA	Hills Of Taburno
VINEYARDS ALTITUDE	450 m asl
BREEDING SYSTEM	Guyot
SOIL TYPE	Clay
VINEYARD EXPOSURE	Southwest
STRAW DENSITY PER HECTARE	4500
YELD PER HECTARE	65 ql
AVERAGE AGE OF THE VINES	20 years
HERVEST PERIOD	First ten days of October
VINIFICATION	Maceration at controlled temperature for 10 days
AGING	Steel containers
ALCOHOL CONTENT	13,00% vol
PACKAGING	Truncated conical bottle cl 0.75, corrugated cardboard, cork stopper
PROFILE	With a fine perfume with fruity notes of raspberry and cherry. The taste appears dry and slightly tannic, but with a good intensity.
SERVING TEMPERATURE	18-20° C
SUGGESTED PAIRINGS	Vegetable soup with legumes, lightly aged cheeses.
STORAGE	Dry room with controlled temperature
TASTING GLASS	Ballon glass

CANTINE IANNELLA®
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