

## PIEDIROSSO

*From the vineyards of Sannio, it rises in the colorful frame of Taburno mountain, as the indigenous ample and delicate wine.*

### **Denomination**

Campania Piediroso IGT

### **Grape**

Piediroso

### **Fermentation**

Alcoholic fermentation and maceration in stainless steel tanks for 2-3 weeks

### **Maturation**

in stainless steel tanks for about 3 months.

### **Aging**

Minimum 1 months in bottle.

### **Organoleptic examination**

Deep ruby red color. Immediate red fruits as plum, blackberry, cherry and a finish that recalls spicy and mineral notes. Full body with a persistent freshness on the palate.

### **Food pairings**

Perfect with stuffed first courses, grilled or baked white and red meat, mushrooms and smoked cheese.



FEUDI DI SAN GREGORIO

Loc. Cerza Grossa, 83050 Sorbo Serpico AV

T. +39 0825 986683

[www.feudi.it](http://www.feudi.it) – [info@feudi.it](mailto:info@feudi.it)