

FLAPPER GIRL

CAMPANIA PIEDIROSSO IGT

DENOMINATION

Campania Piediroso Igt

GRAPE VARIETY

100% Piediroso

HARVEST PERIOD

End of the third decade of October

VINIFICATION

Alcoholic fermentation in steel, followed by malolactic fermentation in barriques, where it is enriched with balsamic notes

AGING

In the bottle for another six months

ORGANOLEPTIC CHARACTERISTICS

Ruby red with purple reflections, hints of red fruits such as cherry and black cherry up to blackcurrant. On the palate, intense spices, wild blackberry with a cherry puree finish

PAIRINGS

"Gourmet" pizzas, legume soups, white meats and even medium-aged cheeses

