

Suadens Rosso

Campania Rosso IGP

The Suadenti

Suadens Rosso is obtained from grapes subjected to cold pre-maceration to enhance fresh, intense fruity aromas.

DENOMINATION

I.G.P. (Protected Geographical Indication).

GRAPE VARIETY

Aglianico, Piediroso, Sciascinoso.

TRAINING SYSTEM

Vertical trellis with spur-pruned cordon.

HARVEST PERIOD

Late October.

SOIL COMPOSITION

Hilly terrain, predominantly volcanic with areas of clay-limestone.

VINIFICATION

Cold pre-maceration of the grapes to extract aromas and color, followed by fermentation for about fifteen days at controlled temperature. Brief passage in barriques.

AGING

6 months in bottle.

ORGANOLEPTIC CHARACTERISTICS

Ruby red with violet reflections. Aromas of red fruits such as cherry, black cherry, and blackcurrant. On the palate, notes of spices and wild blackberry, with a finish of cherry purée.

PAIRINGS

Pairs well with pizza, including gourmet styles, legume soups, fatty fish, white meats, and aged cheeses.

