

Pace Rosso

Campania Rosso IGP

Edition of the year

The name “Pace” (Peace) evokes a universal ideal of harmony and serenity. “Pace Rosso” conveys balance and warmth—qualities reflected in our Campania Rosso: a wine that combines intensity and smoothness, expressing the authentic essence of our land.

DENOMINATION

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

GRAPE VARIETY

Aglianico, Piediroso.

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 15 days at controlled temperature.

AGING

2 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, wild blackberry, and a finish of cherry purée.

PAIRINGS

Pairs well with gourmet pizzas, legume soups, fatty fish, white meats, and aged cheeses.

