



ROSSI



LA PIETRA (THE ROCK)

A hearty, Mediterranean wine, La Pietra does not deny its origin, and also does not give into lightness. Deep red in the glass, with a purplish hue, it is a full-bodied wine, evoking a basket of ripe fruit, red cherries, deep plums and a hint of earthiness that invade the nostrils. A taste of youthful exuberance, initially sweet and an overlapping of plum and cherry, the tannins increases the perception of earthiness that takes over the palate, with an aftertaste of freshness and tannins, clean and persistent.

Wine Type: Red

Grape Variety: 50% Barbera, 40% Aglianico, 10% Primitive

Soil Type: Clay and limestone flisch of cilento.

Vine Cultivation System: Double Guyot

The Vine: Ardisani, Costanza, Cilentani

Harvest: Beginning of October

Wine Maker: Bruno de Conciliis

Vinification Process: Maceration of prefermentation 5 days, temperature-controlled steel vats with maceration of about 7 days, soft pressing, malolactic in steel aging – 7 months in steel vats.