

LA PIETRA

Producer **Viticoltori De Conciliis**



Appellation

Paestum Rosso I.G.T.

Wine Type

Red

Vintage

2010

Grape Variety

60% Aglianico, 20% Barbera, 20% Primitivo

Sensory Characteristics

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.

Harvest

Beginning of October

Vinification Process

Maceration of pre-fermentation 5 days, temperature-controlled steel vats with maceration of about 7 days. The wine matures 12 months in third and fifth fill French and American Tonneaux and Barrique

Alcohol Content

14,5%

Soil Type

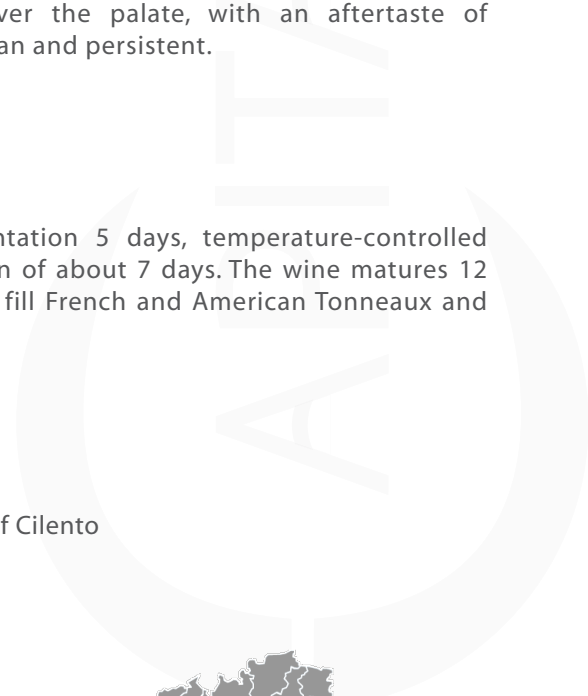
Clay and limestone flisch of Cilento

Vine Cultivation System

Double Guyot

Grape Yield

80 quintals per hectare



PRODUCTION ZONE

Country: Italy

Region: Campania

Area: Prignano Cilento -
Salerno



CAPITAL WINES

3222 N Street, NW 4th floor
Washington DC 20007 USA
Tel: 1.877.290.5134 - Fax: 202.965.7119

CAPITALWINESLLC.COM

