

Ischia Per 'e Palummo



100% Piedirosso, this wine has a distinctly grapey bouquet, rich and intense, with fruity and spicy notes of underwood, wild blackberry, raspberry, cherry, and blueberry. It is dry and full-bodied with a slightly bitter finish. Perfect with fatty meats, poultry, rabbit. Best if served slightly cooler, it also goes very well with more structured fish dishes, such as tuna. Excellent also with mussels soup.

Rating: Not Rated Yet

Price

Base price with tax 20,00 €

Sales price 20,00 €

Discount

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Manufacturer [Tommasone Vini](#)

Description

Data Sheet

ISCHIA PER' E PALUMMO

Denominazione Di Origine Controllata

Production zone: Various on the island of Ischia

Grape variety: Piedirosso

Soil type: Volcanic soils rich in phosphorus and potassium

Direction: various

Altitude: 50-300 above sea level

Form of education: Guyot

Harvest: Hand harvest, beginning of October, selection of the grapes in the vineyard and transport in 20kg harvesting boxes

Type of wine: red wine

Vinification and aging: destemming, gentle crushing of the grapes, followed by maceration with pure yeasts in stainless steel tanks at a controlled temperature (15°C). During fermentation with the skins, frequent pumping to favor the transfer of aromas, tannins and structure from the skins to the must. The malolactic fermentation and maturation also takes place in stainless steel tanks. The use of sulfites is minimal and regulated until bottling.

Color: Vibrant ruby red with violet reflections

Olfactory notes: fruity, red fruits, cherries, forest fruits, blueberries

Flavor notes: dry, delicate tannins, fruity, full-bodied

Serving temperature: 12-14°C

Examples of food pairings: Soups and stews based on legumes, medium-ripe cheese, hearty cold cuts, pasta dishes with Bolognese

Bottles produced: 12,000

Reviews

There are yet no reviews for this product.