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## Campi Flegrei

### Piedirosso Per'e Palummo

DENOMINAZIONE DI ORIGINE PROTETTATA

**CLASSIFICATION:** *Campi Flegrei D.O.P. Piedirosso*

**GRAPES:** *Campi Flegrei D.O.P. Piedirosso 100%.*

**TYPE OF SOIL:** *Volcanic.*

**ORIGIN OF THE GRAPES:** *Selection of Vineyards Denomination of Protected Origin positioned, from east to west of Campi Flegrei. Planted to "piede franco" (frank foot) without grafting.*

**TRAINING SYSTEM:** *Espalier (puteolana's support).*

**HARVEST TIME:** *Second lapses of October.*

**PRODUCTION FOR HECTARE:** *90-100 tons.*

**METHOD OF HARVEST:** *Manual in boxes of no more than 20 kg.*

**ALCOHOL:** *13 %.*

**WINE-MAKING:** *maceration with the marc at a controlled temperature; gentle pressing of the marc; storage in stainless steel tanks. (No barriques)*

**AGING:** *Minimum 4 months in bottle.*

**NOTES:** *An ancient grape of Campi Flegrei, already appreciated at the time of Baia Imperial and also mentioned by Pliny. Tradition has it that takes its name from the color of its stalk as that of the pigeon's paw and then known locally as "Per' e Palummo". It is cultivated to ungrafted.*

*Ruby red color.*

*The nose you feel cherry scents, raspberry, rose.*

*The palate is soft, full-bodied and the tannins are well merged. It combines well with grilled meat and fish, aged cheese and seasoned dishes .*

