



AMBRUCO Pallagrello Nero Terre del Volturno IGT

WINE DESCRIPTION

Pallagrello is one of the few varietals that has a white and a red species. Cultivated in only 14 townships, Pallagrello was able to survive the phylloxera plague thanks to the volcanic soil of zone, which made it hostile to the invasion of phylloxera. The name Ambruco is a linguistic play on the term "vitis labrusca", meaning wild vine. There is a place near Castel Campagnano of the same name, where centuries-old wild vines used to grow. Local peasants considered these vines almost holy because of their age. Terre del Principe's vineyard management is organic with no pesticides, no herbicides and wild grassing to increase the biodiversity.

TASTING NOTES

Deep ruby red color. The bouquet on the nose is intense and complex with berry notes, chocolate, green pepper and balsamic sensations. On the palate it is well- balanced and rich with elegant tannins and a long finish of spice and blackberry.

FOOD PAIRING

Ideal with grilled meats, pork and cheeses.

VINEYARD & PRODUCTION INFO

Vineyard name/appellation:	Terre del Volturno IGT
Vineyard location:	Castel Campagnano
Vineyard size:	? Ha
Soil composition:	Dry, rich mix of volcanic soil, sand and clay
Training method:	Guyot
Elevation:	300 m a.s.l.
Vines/hectare:	5,000/Ha
Exposure:	North- west
Age:	30 years
Harvest time:	Mid September, manual harvest
First vintage:	?
Production:	3,900 bottles

WINEMAKING & AGING

Varietal composition:	100% Pallagrello nero
Fermentation container:	Stainless steel tanks/ ? days at 77° F
Type of aging container:	New (30%) and used barriques (70%)
Length of aging before bottle:	12 months
Length of bottle aging:	18 months

ANALYTICAL DATA

Alcohol:	13 %
Residual sugar:	2 g/L
Acidity:	5 g/L
Dry extract:	28.5 g/L

PRODUCER PROFILE

Estate owned by:

Manuela Piancastelli and Peppe Mancini

Winemaker: Luigi Moio

Total acreage of vine: 27

Winery Production: 55,000 bottles

Region: Campania

