



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

Le Sèrole Pallagrello Bianco Terre del Volturno IGT

WINE DESCRIPTION

Pallagrello is one of the few varieties 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. Sèrole, near Ruviano, appears on ancient maps of the area - the name relating to the imposing ruins of an old farmhouse that was used as a meeting for local peasants. The vineyard management is organic with no pesticides, no herbicides and wild grassing to increase the biodiversity.

TASTING NOTES

Gold yellow color. Delicate intriguing nose of honey and apple marmelade with hints of toasted almond and spices. On the palate, it is rich, mellow and ample, with a long finish, confirming the aromatic notes of spices, toasted almonds and vanilla perceived on the nose.

FOOD PAIRING

Ideal with risotto, white meats, fish and fresh cheeses, such as the traditional

VINEYARD & PRODUCTION INFO

Vineyard name/appellation:	Terre del Volturno IGT
Vineyard location:	Ruviano
Vineyard size:	1 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- East
Age:	16 years
Harvest time:	Mid September, manual harvest
First vintage:	2003
Production:	3,000 bottles

WINEMAKING & AGING

Varietal composition:	100% Pallagrello bianco
Fermentation container:	New french oak barrique with selected yeasts/ 3 months at 53-57° F
Type of aging container:	Stainless steel tanks
Length of aging before bottle:	6 months
Length of bottle aging:	12 months

ANALYTICAL DATA

Alcohol:	12.5 %
Residual sugar:	6.5 g/L
Acidity:	6 g/L
Dry extract:	26.5 g/L

