



PIANCASTELLI

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



VIGNA PIANCASTELLI Terre del Volturno IGT

WINE DESCRIPTION

This wine takes its name from the vineyard of Manuela Piancastelli in Beneficio di Castel Campagnano, facing Mount Taburno. It began as a challenge to create a great "wine fo meditation" from the grapes of Pallagrello Nero and Casavecchia. Every vintage the label is painted by an artist: in 2003 and 2004 by Gabriele Marino, in 2005 by Giovanna Picciau, in 2007 by Svjetlan Junakovic, in 2008 and 2009 by Sergio Fermariello, in 2010 by child Thomas Volpatti, in 2011 by Mathelda Balatresi. 2012 -2013?

TASTING NOTES

Deep red with ruby reflections. The bouquet on the nose is unique and very elegant with aromas of dried plums, blackberries, chocolate and black pepper, together with exotic sensations of incense. Fresh and balanced on the palate, the Pallagrello Nero strikes an equilibrium with the tannins of Casavecchia; the persistent finish confirms the fragrances perceived on the nose.

FOOD PAIRING

Ideal with pastas, meats and cheeses, elaborated dishes.

VINEYARD & PRODUCTION INFO

Vineyard name/appellation: Piancastelli/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: South -east Age: 17 years

Harvest time: End of September, manual harvest/

a small proportion of grapes whitered on the plant

First vintage:

Production: 3,300 bottles

WINEMAKING & AGING

Varietal composition: 70% Pallagrello nero, 30% Casavecchia 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: 5.5 g/L
Acidity: 4.9 g/L
Dry extrac 27 g/L