

FATTORIA PAGANO PIEDIROSSO

TECHNICAL INFORMATION

Country

Italy

Region

Campania

Producer

Fattoria Pagano

Composition

100% Piedirosso

Certifications

Environmentally Friendly, Sustainable

WINEMAKER NOTES

Falerno del Massico is the descendant of the famous Roman wine Falernum, which was considered one of the best reds ever by the emperors and patricians of Rome. Despite its extraordinary fame in ancient times, with the decline of the Roman Empire and its subsequent fall, traces of this mythical wine were lost. The rediscovery of the production area of the Monte Massico area began during the 19th century, but only in the last 40 years have some local producers decided to recover the great tradition by re-proposing a wine that could recall the famous nectar of the times of the Ancient Romans. Thus was born the rediscovery of a great terroir and a wine that today ranks rightfully among the best excellences of Campania winemaking. Antonio and Angelo, a father-son team, are pioneers of this project, dictated solely by love of the land.

TASTING NOTES

Intense ruby red color with nuances purple, herbaceous hints typical of volcano's herbs Roccamonfina, fruity with hints of undergrowth and small ripe red fruits.

PAIRING SUGGESTIONS

VINEYARD

Composition: Piedirosso 100%Vineyard of origin: Carinola

Planting Year: 2003
Altitude: 320 mt

Exposure: South
 Soil: Volcanic

Plant density: 5400 plants per hectare

Pruning system: Guyot

Yield: 1kg per vine



- Harvest period: Second ten days of October
 Harvest: Manual, in 15 kg crates
 Vinification: In stainless steel vats