
LA SIBILLA PIEDIROSSO 'VIGNA MADRE'



Region: Campania, Italy

Appellation: Campi Flegrei DOC

Vineyard Site: Vigna Madre

Grapes: 100% Piedirosso

Farming: Practicing Organic

Age of vines: Planted in 1935

Altitude, Aspect, & Soil Type: 80 M, SW Facing, Sand of volcanic origin

Typical Harvest Time: Late September

Maceration & Fermentation: 8 days maceration, controlled low temperature fermentation in stainless steel with indigenous yeasts

Aging: 14 months in stainless steel, followed by 9 months in bottle

Finishing: Filtered and cold stabilized

Production: 2,500 bottles annually

Notes from Oliver:

Just north of Naples, right on the coast of Campania, there is a very small grape-growing area called the Campi Flegrei. The soil is so sandy here that the vines can be planted directly in it, without being grafted to other rootstock. Perhaps it is this very unusual fact that makes these wines so distinctive, along with the great care given to the vines and the wine by Luigi di Meo and his family.

The Vigna Madre is a certified Historical Vineyard in the Campi Flegrei area, hosting a plot of very old Piedirosso vines. This advanced age comes with a decrease in yield, but an incredible boast of concentration and flavor. Bright red in color, fresh and fragrant on the nose; shows notes of Morello Cherry and plum, cinnamon and herbs. Serve it with salmon, pork, substantial pasta dishes.