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## REALE COSTA D'AMALFI ROSSO 'CARDAMONE'

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**Region:** Campania, Italy

**Appellation:** Tramonti DOC Costa d'Amalfi

**Grapes:** 80% Per'É Palummo (Piedirosso), 20% Tintore di Tramonti

**Farming:** Certified Organic

**Age of Vines:** Planted between 1920 and 1929

**Altitude, Aspect & Soil Type:** 350-450 M, W-NW, Volcanic clay

**Typical Harvest Time:** End of October

**Maceration & Fermentation:** 7 days maceration, controlled low temperature fermentation in stainless steel with selected yeasts

**Aging:** 80% stainless steel, 20% in medium barrels for 10 months

**Finishing:** Paper filtration prior to bottling, no fining

**Production:** 5,500 bottles annually

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### Notes from Oliver:

Luigi Reale runs his family's inn and restaurant in the village of Tramonti, on the hills above the Amalfi Coast. Almost as a hobby he also makes about 1,000 cases of wine each year, all from varieties indigenous to Campania and indeed to this area specifically. His vines are between 70 and 120 years old, which is to say pre-Phylloxera and ungrafted, and yield very small amounts of amazing fruit.

Reale's 'Cardamone' is named after the district where the vineyards are found. The color of this wine is indeed a deep appetizing dark purple-red with violet glints. In aroma and flavor the wine is plummy, spicy (especially black pepper), chewy, and very long; it shows very attractive fresh fruit flavors from such a warm climate. Absolute perfection with a pizza from Luigi's restaurant.