
REALE COSTA D'AMALFI ROSATO 'GETIS'



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 1929 and 1950

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

Typical Harvest Time: Mid October

Maceration & Fermentation: 6-12 maceration, controlled low temperature fermentation in stainless steel with selected yeasts

Aging: 4 months in stainless steel, on the lees

Finishing: Paper filtration prior to bottling, no fining

Production: 2,000 bottles annually

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.

While making the 'Getis', Reale splits the grapes. The Piedirosso is vinified with a maximum 12 hours of skin contact, and the Tintore is vinified as a white wine, with no skin contact. When finished, it shows notes of blood orange, cherry, rose blossom, and peppery spice. Great minerality and mouthwateringly fresh acidity. Delightful with seafood or grilled light meats.