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VILLA DORA VESUVIO PIEDIROSSO DOC

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**Region:** Campania, Italy

**Appellation:** Vesuvio Piedirosso DOC

**Grapes:** 100% Piedirosso

**Farming:** Certified Organic

**Age of vines:** 70 year-old ungrafted vines

**Altitude, Aspect & Soil Type:** 350 - 400 M, Volcanic

**Typical Harvest Time:** First half of October

**Maceration & Fermentation:** Fruit is destemmed, macerated a couple of days, all fermentation takes place in stainless steel tanks

**Aging:** 18 months in stainless steel

**Finishing:** Fined with gum arabic, cardboard filtration, cold stabilized

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**Notes from Oliver:**

Mount Vesuvius is an active volcano just east of Naples, and the organically farmed vineyards of Villa Dora are on the lower slopes of the volcano, inside the national park that surrounds it. Villa Dora began commercial wine product in 1997, when Vincenzo Ambrosio refurbished the winery and rejuvenated the estate's 70+ year old vineyards, many of which have survived the 3 latest eruptions of Mt. Vesuvius (1906, 1929 and 2945).

This Campanian variety is found all around the Bay of Naples, sometimes blended with Aglianico, sometimes unblended, as here. (It makes up about 80% of Villa Dora's Lacryma Christi.) It is named after the red stalks of the ripe bunches, which are said to resemble the red feet of pigeons. All of the vines at Villa Dora are ungrafted, due to the volcanic soil that comes from eruptions of Vesuvius; this is extremely rare in the world of a wine generally.