

# CALIDONIO

Piedirosso Taburno Sannio

Denominazione di Origine Controllata

## Grape varieties & production area:

85% Piedirosso, which has been cultivated in this area since time immemorial. This native vine is espalier-trained in old southwest-facing vineyards, located at 300m above sea level, on mainly calcareous soils of alluvial origin in the Taburno subzone, in the municipality of Ponte. The planting density is on average 2500 vines per hectare, with grape production of 2.0 kg per plant, which guarantees a yield of 50q/ha. The Aglianico variety makes up a maximum of 15% of the grape blend.

## Tasting notes:

It has an intense ruby-red colour, with a full and well-orchestrated body, despite the tannic component typical of the variety on the palate: an elegant and lingering taste yet not bitter. The nose reveals fruity overtones of cherries and raspberries, with delicate vegetal notes.

## Harvest & production technique:

The grapes are hand-picked in crates at the end of September or early October, when they are fully ripe. They are then destemmed and undergo fermentation and maceration for 10 days. Extraction is done by pumping over, racking and soft pressing, the wine is transferred to a tank for natural clarification, then racked into steel. About 50% of the wine ages briefly in second-use wood, then it is added to the main part of the wine. The blended product is bottled and undergoes slow maturation in stacks.

## Food pairings:

Serve at 18°/20°C.

## Food pairings:

Ideal with pasta and rice dishes, red meat, poultry and the traditional Samnite stuffed pigeon.



OCONE PIEDIROSSO  
TABURNO SANNIO  
CALIDONIO 2015

A red with fresh and bright raspberry and pumice character. Medium body, firm and silky tannins and a flavorful finish. Delicate yet intense. Drink now.



| PRODUCT                          |   |                      |            |                      |                   |             |               |
|----------------------------------|---|----------------------|------------|----------------------|-------------------|-------------|---------------|
| CODE                             | FULL PRODUCT NAME                             | ALC./VOL%            | BOT. SIZE  | BOTTLE HEIGHT(cm)    | BOT. DIAMETER(cm) | WEIGHT(kg)  | BAR CODE      |
| 1110AFB01                        | CALIDONIO TABURNO SANNIO PIEDIROSSO DOP CL.75 | 14°                  | 75 cl      | 28,5                 | 7,5               | 1,33        | 8051166520095 |
| CARTON (BOTTLE LAY DOWN VERSION) |   |                      |            | PALLET 80X120        |                   |             |               |
| N. OF BOTTLES                    | BAR CODE                                      | CASE SIZE (HxLxP) cm | WEIGHT(kg) | CONFIGURATION        |                   | HEIGHT (cm) |               |
| 6                                | 8051166520248                                 | 17X25X31             |            | 9 LAYERS OF 11 CASES |                   | 165         |               |