

HISTORIC

CALIDONIO

PIEDIROSSO TABURNO SANNIO
DENOMINAZIONE DI ORIGINE CONTROLLATA

Grape varieties & production area:

85% Piedirosso, a grape variety cultivated in this area since time immemorial & 15% Aglianico: the espalier-trained vineyards are located at 300 masl, with a southwest exposure, in the Taburno subzone, in the municipality of Ponte. The calcareous soil is of alluvial origin. The planting density is on average 2,500 vines/ha, with a grape production of 2.0 kg per plant, guaranteeing a yield of 50q/ha.

Tasting notes:

Intense ruby-red in color with purplish highlights. On the nose it offers intense fruity overtones of cherries and raspberries, accompanied by floral hints of violets. On the palate, it is balanced, harmonious and full-bodied thanks to its passage in wood and refinement in the bottle, counter-balanced by a pleasant acidic component, typical of the Piedirosso grape variety.

Harvest & production technique:

The grapes are hand-picked in crates at the end of September or early October, when the Piedirosso grape variety is fully ripe and the harvest of the Aglianico grape variety has just begun. Destemming is followed by fermentation and maceration for 10 days. Extraction is done via pumping over, racking and soft pressing, and successively the wine is transferred to vats for natural clarification, and then racked into steel. Circa 70% of the wine ages briefly in large barrels and then is successively added to the remainder of the wine. The blended product is bottled and undergoes slow refinement in stacks.

Food pairings:

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

Serving temperature:

Serve at 18°/20°C.



JAMES SUCKLING.COM



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.



2019 - James Suckling 91/100
2019 - I vini di Veronelli ★★
2019 - London Wine Competition
2018 - Guida Luca Moroni 91/100
2017 - I vini di Veronelli ★★
2017 - Guida Vitae AIS t+t

CODE	FULL PRODUCT NAME	ALC./VOL%	BOT. SIZE	BOTTLE HEIGHT (cm)	BOT. DIAMETER (cm)	WEIGHT (kg)	BAR CODE
80017150C	CALIDONIO TABURNO SANNIO PIEDIROSSO DOP CL.75	14°	75 cl	299	83	1,38	8051166520095
CARTON (BOTTLE LAY DOWN VERSION)							
N. OF BOTTLES	BAR CODE	CASE SIZE (HxLxP) cm	WEIGHT (kg)	CONFIGURATION		HEIGHT (cm)	
6	8051166520248	36x25x17		9 LAYERS OF 11 CASES		165	