



CANTINE OLIVELLA

Piedirosso Vesuvio Rosso 'Vipt'

The smoldering power of an ancient yet active volcano, the native roots of rare and unique grapes, and the passion of local talent eager to breathe new life into one of Campania's most historic wine regions: Dionysus, god of the vine, would be most proud of the team at Cantine Olivella. Here on the slopes of Monte Summa, the oldest part of Vesuvio—the volcano that destroyed Pompeii and continues to rumble, shaking the nerves of the Napolitani—grape growing is an ancient art, the lava-rich, sandy slopes of the volcano providing perfect terroir for native grapes such as Catalanesca and Piedirosso.



WINERY: Cantine Olivella

WINEMAKER: Andrea Cozzolino

ESTABLISHED: 2004

REGION: ITALY • Campania • Sant'Anastasia (Naples)

APPELLATION: Vesuvio DOC

BLEND: 100% Piedirosso

VINEYARDS: Low-yielding, older-vine plots facing northwest and located in two of Vesuvius' oldest viticultural areas (Sant'Anastasia and Somma Vesuviana) between 900 and 1,800 feet in altitude. Soils are volcanic sand.

AGE OF VINES: 25 to 35 years

WINEMAKING: Hand-harvested. Destemmed; fermented in tank on indigenous yeasts. Aged for 10 months in tank, then three months in bottle.

TASTING IMPRESSIONS: Aromas of wild red berries, red plums, light smoke, some pepper. Medium-bodied, fresh but with depth; ripe tannins

PAIRING SUGGESTIONS: Pasta with tomato sauce; risotto with mushrooms; salami with fennel or black truffles

NOTES: 'Vipt' is a word play; it references the past participle (in Neapolitan dialect) of the verb "to drink," which (in dialect) also assumes drinking well and with pleasure.



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