



CANTINE OLIVELLA

Vesuvio Rosato 'Ereo'

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 Somma, 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: Field blend of Piedirosso, Guarnaccia Nera and Sciascinoso

VINEYARDS: A selection of native red grapes on ungrafted rootstock from one of Vesuvius' most ancient regions, at more than 1,800 feet above sea level. Extremely low yielding, older vines grow on volcanic sand; native herbs are grown between rows to increase biodiversity and vine health.

AGE OF VINES: 20 to 40 years

WINEMAKING: Hand-harvested in small crates. Red grapes are pressed gently (rose de pressurage) and fermented in temperature-controlled tanks on indigenous yeasts. Aged in tank.

TASTING IMPRESSIONS: Aromas of white peach, candied orange, small red berries, wildflowers. Savory and juicy; its fresh, crisp fruit is a delight

PAIRING SUGGESTIONS: As an aperitivo; with fish soup or shellfish; white meats; fresh cheese



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