



CANTINE OLIVELLA

Campania Rosso Frizzante 'Fukara'

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 steep slopes of Monte Somma, part of the cluster, or "complex," of ancient volcanoes that includes Vesuvius (the one that destroyed Pompeii and continues to rumble, shaking the nerves of the Napolitani) grape growing is an ancient art: the lava-rich, sandy soils provide an ideal terroir for native grapes such as Catalanesca and Piediroso.



WINERY: Cantine Olivella

WINEMAKER: Andrea Cozzolino

ESTABLISHED: 2004

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

APPELLATION: Campania Rosso Frizzante IGP

BLEND: 80% Piediroso; 15% Aglianico; 5% other native varieties

VINEYARDS: 'Fukara' is sourced from a co-planted one-hectare plot in the commune of Sant'Anastasia, on the slopes of Monte Somma. Vineyards face northwest between 1,600 and 2,100 feet in altitude. Soils are volcanic sand.

AGE OF VINES: 15 to 30 years

WINEMAKING: Hand-harvested in small crates, then hand-destemmed and sorted before being crushed and transferred to pressurized stainless steel tanks for fermentation. The methodology employed is called Charmat lungo ("long Charmat"), wherein the wine rests on its lees in tank for an extended period (five months) before bottling. The wine spends roughly three months in bottle before release

TASTING IMPRESSIONS: Deep ruby hue with magenta highlights. Dark-toned aromas of huckleberry, black cherry, violets, juniper, and humus. Tangy and gripping, with a gentle effervescence framing the racy acidity

PAIRING SUGGESTIONS: An assertive, mineral-laden Campanian answer to Lambrusco; pair with charcuterie and cheeses; Neapolitan-style pizza; meat-filled pastas; saucy BBQ ribs

NOTES: 'Fukara' is a local word to describe an ancient lava flow



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