



Costa d'Amalfi Tramonti Rosso A' Scippata Riserva Controlled Denomination of Origin

Grapes: Tintore grapes 70% and Piedirosso grapes 30% cultivated on separate plants. The year the vineyard was planted: 1933

Area of production: Tramonti

Exposure and sea level: the exposure is mainly SOUTHWARDS, SOUTH-WEST, and it stands between 400 and 600 metres above the sea level.

Type of soil: It is not slimy, it is generally made of tufo stone and characterised by the rearrangement of blended and pyroclastic fractions.

System of cultivation: Atypical radial and/or pergola cultivation system, with both horizontal and vertical posts made of chestnut wood.

Density of the vineyard: about 2500 plants per hectare. Planting system at 3m x 3m with three vines per ditch.

Yield per hectare: About 5000 kg.

Vintage season: The first week of November. The grapes are picked by hand and carried in boxes.

Wine-making: The stalks are removed from the accurately selected grapes in the vineyard, and these grapes are sent into the tanks for the fermentation where, once the selected yeasts are injected, the long maceration together with the skins takes place. The daily stirring of this mass give colour and structure to this wine. After separating the must from the skins, it keeps fermenting for 15 - 20 days, always at a controlled temperature.

Refining process: Storage for 3 - 4 months in stainless steel tanks on the fine lees in order to favour the spontaneous malolactic fermentation. A' Scippata is then stored both in Slavonian durmast wooden large barrels, and in French durmast wooden barriques for at least 12 months. This vintage wine rests at least for other 6 months in bottles before being sold.

Extract: 32.0 g/l

Total grade of acidity: 6.80 per thousand, expressed in tartaric acid.

Grade of alcohol: 14.0% vol.

Organoleptic features: Intense red colour, with purple highlights. Intense persistent flavour with scents of red fruits, such as cherries, spices like pepper and a light boise. It feels warm in the mouth, sweet and smooth, the tannic feeling is powerful but ripe. Its aftertaste is persistent and longlasting. It's a great unique and long-life red wine.