

Technical Sheet:

PiedirossoCampania IGT – "Punto 01" dedicated to "Mariamichela"

Identity and Philosophy

- **Name:** Mariamichela
- **Line:** Punto 01
- **Denomination:** Campania IGT
- **Grape Variety:** 100% Piedirosso
- **Philosophy:** "Wife of Nicola. A breath of freshness and a root of strength, Mariamichela does not merely cross time: she transforms it. With a strong and stubborn spirit, she redraws the boundaries of a love that always feels like a new beginning every day. Like this Piedirosso, it is volcanic elegance where determination becomes sweetness. A tribute to the bride who makes every chapter of life unique and unrepeatable."

Notes on the name "Piedirosso"

- **Morphological Origin:** The name of the vine originates from a peculiar morphological characteristic: the red color of the grape pedicels.
- **Natural Comparison:** This coloration visually recalls the tint of a dove's foot.
- **Historical Roots:** The vine has ancient origins; it is likely that it coincides with the *Palombina nera* mentioned by Herrera-Sederini in the 16th century, which in turn is considered identical to the *Colombina* described by Pliny the Elder in the 1st century in his *Naturalis Historia*.

Sensory Analysis

- **Visual Aspect:** Intense ruby red with bright violet reflections.
- **Olfactory Profile:** Fine and complex bouquet; it opens with fruity notes of raspberry and cherry, followed by floral scents of rose and the typical vegetal note of geranium.
- **Gustatory Profile:** Dry and of good intensity. The significant structure, provided by the alcohol content, blends with a silky softness, creating a rare balance. Elegant and less aggressive tannins compared to other regional varieties.

Technical Data

- **Alcohol Content:** 14% vol
- **Serving Temperature:** 16 – 18 °C
- **Format:** 75 cl
- **Contains:** Sulfites

Recommended Pairings

A versatile wine that expresses itself best with:

- **First Courses:** Pasta and rice with tomato sauce or traditional ragù.
- **Main Courses:** Red meats, roasts, vegetable soups with legumes.
- **Cheeses and Cured Meats:** Ideal with medium-aged cheeses and typical Campanian cured meats.

