

“Ereo” Vesuvio Rosato DOC



- Cantine Olivella is located in Sant’Anastasia, a small village nearby **Naples at the foothill of the Vesuvio**. The winery took its name from an ancient source of water “Olivella Spring” near which, in 1974, archeologists discovered a fragment of a Roman wine jar with engraved the name of an ancient wine maker “Sex Cati Festi” which became the symbol of Olivella’s bottles.
- Cantine Olivella was one of the first winery to register as producer of “Catalanesca” a grape variety originally from Catalonia, Spain, which finds in the volcanic soil a perfect environment for a perfect maturation.
- Along with the Catalanesca, Cantine Olivella, produces other wonderful grapes varieties as **Piedirosso, Aglianico, Caprettone, and Olivella**.



Varietal: Piedirosso, Guarnaccia nera and Sciascinoso

Appellation: Vesuvio Rosato DOC

Production Zone: Mount Somma, Naples, Campania; altitude 300-600mt a.s.l.

Soil: Volcanic sandy soil - Ungrafted vines

Vinification: Gentle whole pressing, fermentation in stainless steel tanks with natural yeasts. No skin contact (like a white wine)

Maturation: in stainless steel tanks, refinement in bottle

Ereo is a blend of three grapes varieties that are planted in the same vineyard, grown organically. It is the expression of the territory with a distinct mineral note that reminds of the Vesuvio volcano.



- *Antique pink color. Aromas of apple, orange, sage, wildflowers, violets and lava ash. On the palate excellent acidity, salinity. It is tasty, vibrant and dry, and has an excellent consistency and is very persistent.*
- *This amazing wine pairs beautifully with pizza, buffalo mozzarella, raw fish, low-fat cheeses.*

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