



- 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:** 100% Piedirosso

**Appellation:** Vesuvio Rosso DOC

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

**Soil:** Volcanic sandy soil - Ungrafted vines

**Vinification:** Gentle whole pressing, spontaneous fermentation in amphora

**Maturation:** 9 months in amphora, 5 months in bottle

This wine produced in terracotta amphora, represents for the territory Vesuvius an example of innovation oenological-productive, though through use of technologies linked to the ancient traditions. In fact, the use of spherical containers in terracotta called dolia was the only method to store and transport wine since Roman times.



- *The wine has intense and extremely clear aromas of Mediterranean shrubs, violet, blood orange and raspberry, while the mouthfeel is composed, taut saline and very pleasing with a significant persistence.*
- *It pairs deliciously with lamb chops in a mustard thyme sauce, balsamic glazed pork chops with roasted rosemary potatoes, and stuffed portobello mushrooms.*