



Don Generoso

CAMPANIA ROSSO IGT

Don Generoso, from the name of Erminia, Generoso and Roberto Di Meo grandfather, is a valuable blend wine produced with Aglianico and Piediroso grapes, coming from a historic vineyard. Aged for at least 18 months in tonneau, it is very complex and elegant at the nose and is characterised by a perfect balance and good structure. Great wine for ageing, produced just in some vintages and in limited quantities.

Appellation: Campania Rosso IGT

Grape varieties: Aglianico 80%; Piediroso 20%

Production area: Paternopoli (AV)

Year of planting: end of 1800 (pre-phylloxera vineyard)

Altitude: 530 m a.s.l.

Soil composition: melted, rich in lapillus, slightly acid

Exposure: South-East

Plant density: 1000 plants for hectare

Training system: *stazeta* (Avellino tennecchia) with candelabrum pruning

Average yield: 25 quintals per hectare

Harvest: first decade of November

Vinification: manual harvest of selected bunches in 15 kg baskets, skin maceration, fermentation at around 28°C for 25-30 days, during which pump-over and délestages are executed periodically. Following the first racking, a malolactic fermentation is done, then the wine goes to large tonneau for 18 months, with a final ageing in bottle for 18 months.

Organoleptic characteristics: ruby red, with dark hints of black cherry, plum, date, brine and roasted notes. Pleasant tannins, decisive fresh and savoury boost, long persistence.

Recommended pairings: pappardelle with wild boar ragout; sausages with turnip greens; lamb cutlets.

Available formats: 0,75L; 1,5L

Vintages: 00 - 04 - 10