



The Pallagrello Nero grape is known since the Borbouns. All traces were lost until late 90's, when it was rediscovered and reintroduced by Peppe Mancini, also thanks to the great divulging activity by Manuela Piancastelli, journalist and vigneron, and to the oenological science of Luigi Moio.

This new Pallagrello has acclimatized in a small Caserta area, between Caiazzo and Castel Campagnano. Pallagrello has always been used for blending because of a very low starting acidity. The new cultivation and vinification techniques allow to obtain excellent results in purity, and yield an easily combinable and richly characterized wine.

The name “Ambruco” is a linguistic contamination of “Vitis labrusca” – wild vine. There is a place with the same name close to Castel Campagnano, where centuries-old wild vines used to grow. Local peasants considered them almost holy because of their age.

Pallagrello Nero “Ambruco” 2015

GRAPE VARIETIES

Pallagrello Nero

WINEMAKING

Selection by hand, destemming and crushing, maceration and fermentation in stainless steel at 77°F, malolactic fermentation in stainless steel. In new (30%) and first-passage barriques (70%) for one year, refining for 18 months in the bottle.

ANALYTIC DATA

Alcohol content: 13 % vol.

ORGANOLEPTIC CHARACTERISTICS

Strong, scrumptious, deep-ruby wine. Mild, balmy hints on the nose, soon after a succession of flavors ranging from berry fruit to chocolate, all the way through green pepper. In the mouth this wine is balanced and rich, with elegant, extremely well-balanced tannins. It shows a very long lasting finish, slowly fading in a spicy aroma with traces of blackberry and bilberry.

GASTRONOMY

It is a good match for red meats, such as meat rolls and braised beef.

Serving temperature 18-20 °C

AVAILABLE FORMATS

75 cl

