



**CANTINE ANTONIO MAZZELLA**  
Ischia DOC Piediroso "Per' e Palummo"



ISCHIA ISLAND  
(CAMPANIA)



<b>ESTATE:</b>	CANTINE ANTONIO MAZZELLA
<b>WINE:</b>	Ischia DOC
<b>GRAPES:</b>	100% Piediroso
<b>REGION:</b>	Ischia Island (Campania Region)
<b>CITY:</b>	Forio (west coast of the island)
<b>SOIL:</b>	Volcanic – pumice – obsidian
<b>TASTING NOTES:</b>	
	<b>COLOR:</b> Bright ruby red with violet highlights
	<b>NOSE:</b> Intense notes of fresh plums, cherries and blueberries
	<b>TASTE:</b> Medium bodied, good minerality and long elegant finish

**COMMENTS:**

Per'è Palummo.....literally The foot of the Pigeon! This is the folkloristic way or the dialect name of the grape Piediroso that is one of the most important red variety of Campania region.

Piedirossos mean "Red Foot" because this variety is one of the few in the world to have the cluster with a red stem instead of green like all the others. It is called "red foot" because the berries in the cluster are connected in sets of three therefore the stem looks like the red foot of a pigeon. For this reason, the slang name on the island is not red food but instead is Pigeon's foot!!!

This unique variety gives birth to many wines in Campania region and the unique volcanic soil of Ischia Island provides a "fun and refreshing" version that is perfect with the typical Coniglio all'Ischitana" (Rabbit Ischia Way) and also with seafood.

Do not drink it cold, but on a hot summer day, don't be afraid to leave it in the fridge for 15 minutes.....not more! Best served at 62° - 64° F (during summer 55°- 60° F.