



TENUTA
SAN FRANCESCO



Tramonti Rosso

Denominazione di Origine controllata
Costa D'Amalfi Tramonti Rosso

Production area: Tramonti

Grape variety: aglianico, tintore and piedirosso

Climate: cool, with great temperature changes

Altitude: 300 – 600 m a.s.l.

Terrain: thin superficial layer of red clay and volcanic ash over Dolomite limestone

Exposure: south-east on steep terraced hills

System of cultivation: guyot rows and unusual radial system “pergola” with ungrafted vines

Harvest time: end of October

Vinification: stainless steel

Wine maturation: in steel and in oak barrels for 18-24 months; 2 - 3 months in bottles before the commercialization

Organoleptic properties:

- colour: ruby red
- nose: an immediate ascent of red fruits and violets followed by notes of spices and tobacco
- palate: refreshing, mineral, supple, well-balanced, with a fairly persistent finish

Alcohol content: 13% vol.

Food pairings: red meat, medium-aged cheese, but ideal to be paired with seafood too

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