



CAMPANIA ROSSO PINOT NERO ALLERIA

Campania, Italy

Pietracupa

Method & Production

Alleria is a singular expression of Pinot Nero, Pinot Nero grafted onto Fiano rootstocks, cultivated at an altitude of 400 meters above sea level. This wine is produced without commercial constraints or interventionist techniques. Fermentation occurs spontaneously, without temperature control, in two well-used Champagne barrels, refinement in the same barrels. Sabino tastes the wine every few years and if its ready to release, he releases a limited amount of bottles of it. Named in homage to his daughter Allegra, *Alleria* takes its title from the Campanian dialect. The label artwork is entirely designed by Allegra herself. He never sets out, what happens happens, sometimes they are worthy of release and other times vinegar

| Code | Label name | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
|-----------------|-----------------------------------|---------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| Red Wine | | | | | | | | | | |
| PI0821 | Campania Rosso Pinot Nero Alleria | Pinot Nero | 2021 | 12.5% | Cork | 6x0.75lt | No | No | No | No |