Tramonti Rosso, Amalfi Coast Red Blend

Cantine Apicella · 2019



REGION	Campania · Amalfi Coast
APPELLATION	DOC
GRAPE	Aglianico, Piedirosso, Tintore
TYPE	Red
ALCOHOL	13.0%
BOTTLE	750 ml

TASTING NOTES

Family Dinner Campania Aglianico, Piedirosso, Tintore Fresh Fruits, Earthier Tones Full Body, With Acidity

FOOD PAIRINGS

Aged pecorino, Charcuterie, Eggplant parmigiana

PROFILE

Body	■■■□□
Acidity	■■■■□
Tannin	■■■□□
Fruit	■■■□□

ABOUT THE WINE

Discover the captivating spirit of the Amalfi Coast with our distinguished Red Wine—a bold expression of the rich heritage of the Maritime Republic of Amalfi. This vibrant blend unites two indigenous grapes, Aglianico Tintore and Per'e Palummo, which thrive on the sun-drenched, terraced vineyards along the Mediterranean coastline. The wine pours a deep ruby red with violet reflections, hinting at its intense and complex personality. With the first sip, you'll encounter a harmonious balance of ripe red fruit, Mediterranean herbs, and soft spice. Aromas of berries and floral notes lead into flavors that unfold with elegance and depth. The structure is firm yet smooth, thanks to its balanced acidity and refined tannins, which give this wine both freshness and persistence. This red wine shines alongside bold Mediterranean dishes. It pairs beautifully with grilled lamb, wild boar ragù, and aged pecorino. Its acidity cuts through rich tomato sauces, making it ideal with rustic pasta dishes. Each pairing brings out the best in both the food and the wine. Unlike many reds that rely on oak or heavy extraction, this wine lets the terroir speak. It offers structure and aging potential, making it a rewarding bottle to enjoy now or cellar for special occasions.