

## Appellation

Costa d'Amalfi D.O.C.

## Wine Type

Rosè

## Vintage

2011

## Grape Variety

60% Tintore di Tramonti, 40% Piediroso

## Sensory Characteristics

The name of this lively rosè originates from the Gete area where the windswept Reale vineyards are located, 1640 feet above the sea. Getis is made from Piediroso (locally known as Per'e Palummo) and Tintore di Tramonti – both indigenous grapes – planted, grown and harvested at the Reale estate.

## Harvest

Middle of October

## Vinification Process

Fermented in temperature-controlled stainless steel tanks, 12 hour maceration of Piediroso. The wine matures 4 months in stainless steel tanks and durmast barrels, 3 months in bottles.

## Alcohol Content

13,5%

## Soil Type

Clay loam of volcanic origin

## Vine Cultivation System

Traditional Pergola of Tramonti

## Grape Yield

60 quintals per hectare



### PRODUCTION ZONE

Country: Italy

Region: Campania

Area: Tramonti - Salerno

