

COSTA D'AMALFI PDO



CATEGORY

WINE

Registration date: 14 / 04 / 2004

DESCRIPTION

The Costa d'Amalfi PDO is reserved for the following typologies of wine: White, Red, Rosé, Spumante, White Passito, Red Passito. The Designation also incorporates numerous geographic specifications.

PRODUCTION AREA

The production area of Costa d'Amalfi PDO is within the territory of the municipalities of Vietri, Cetara, Maiori, Minori, Ravello, Scala, Atrani, Tramonti, Furore, Praiano, Positano, Amalfi and Conca dei Marini, in the Province of Salerno, in the Campania region.

BLENDS

White, Spumante, Passito: min. 40% Falanghina and/or Biancolella, pure or with the addition of non-aromatic grape berries similar in colour and originating from other grape varieties suitable for cultivation in the concerned area, max. 60%. Red, Rosé, Passito: min. 40% Piediroso (locally known as Pèr 'e Palammo), max. 60% Sciascinoso (locally known as Olivella) and/or Aglianico, pure or with the addition of non-aromatic grape berries similar in colour and originating from other grape varieties suitable for cultivation in the concerned area, max. 40%.

DESCRIPTION OF PRODUCT TYPOLOGIES

Costa d'Amalfi PDO Bianco is deep yellow in colour, with golden highlights; the nose is reminiscent of apricot and broom flower, with hints of exotic fruit; it is smooth and dense on the palate, characterised by significant aromatic persistence which leads to a long and characteristic finish. Costa d'Amalfi PDO Rosso has a ruby-red colour, varying in intensity; it is vinous on the nose; the palate is dry, medium-bodied, with good tannins. Costa d'Amalfi PDO Rosé is pink in colour, varying in intensity; it is decisive and fruity on the nose; the palate is dry, fresh and delicate. Costa d'Amalfi PDO Spumante is straw-yellow in colour, varying in intensity, with green-to-golden highlights and a fine and persistent perlage; the nose is characteristic and fragrant, with delicate hints of yeast; it is extra-dry-to-brut on the palate, sapid, pleasing and harmonious.

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QUALIGEO

GIS EUROPE & WORLD

Costa d'Amalfi PDO can be produced as sparkling wine with secondary fermentation in bottles (classic method), as long as it is matured for at least 24 months, commencing November 1st of the harvest year. Costa d'Amalfi PDO Passito Bianco is golden yellow in colour, varying in intensity and tending towards amber with aging; the nose bursts with characteristic fruity and floral aromas; it is ranges from dry-to-sweet on the palate. Costa d'Amalfi PDO Passito Rosso is ruby-red in colour, varying in intensity and tending towards garnet with aging; the nose is intense, pleasing and characteristic; it is dry-to-sweet, harmonious and characteristic on the palate.

GEOGRAPHICAL AND SUB-AREA SPECIFICATIONS

The Costa d'Amalfi PDO can be accompanied by three sub-geographical designations: Costa d'Amalfi PDO Ravello, Costa d'Amalfi PDO Tramonti, Costa d'Amalfi PDO Furore. The three sub-geographical designations are available in the following typologies. Ravello Bianco, Tramonti Bianco: min. 40% Falanghina and/or Biancolella, pure or with the addition of non-aromatic grapes similar in colour and originating from other grape varieties suitable for cultivation in the concerned area, max. 60%. Furore Bianco: min. 40% Falanghina and/or Biancolella (min. 30% Falanghina and min. 10% Biancolella); 40-60% Pepella, Ripoli, Fenile, Ginestra (synonyms Bianca Zita, Bianca Tenera), pure or with the addition of non-aromatic grapes similar in colour and originating from other grape varieties suitable for cultivation in the concerned area, max. 20%. Furore Rosso and Ravello Rosso (incl. Riserva), Furore Rosato, Ravello Rosato: min. 40% Piediroso (locally known as Pèr 'e Palammo), max 60% Sciascinoso (locally known as Olivella) and/or Aglianico, pure or with the addition of non-aromatic grapes similar in colour and originating from other grape varieties suitable for cultivation in the concerned area, max. 40%. Tramonti Rosso (incl. Riserva), Tramonti Rosato: min. 30% Piediroso (locally known as Pèr 'e Palammo), max 50% Sciascinoso (locally known as Olivella) and/or Aglianico, pure or with the addition of non-aromatic grapes similar in colour and originating from other grape varieties suitable for cultivation in the concerned area, max. 20%. The characteristics of the colour, fragrances and flavour of each specification are those typical of the grape variety of origin. Costa d'Amalfi PDO Rosso with specification of the sub-areas Furore, Ravello and Tramonti, may display Riserva on the label if the wine has undergone an aging period of two years, of which at least one year must be in wood, commencing November 1st of the year in which the grapes were produced.

REFERENCE BODY



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VITA SALERNUM
VITES

CONSORZIO VITA SALERNUM

VITES

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ECONOMIC INDICATORS



PRODUCERS 13

BOTTLING COS. 11



PRODUCTION (HL)

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QUALIGEO



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2,805



TURNOVER (MLN €)

0.29



SURFACE (HA)

53.7



ITALIAN GEOGRAPHICAL INDICATIONS OPEN DATA MULTIMEDIA PLATFORM



A Ministry of Agriculture (Department of competitive politics, agri-food quality, horse and fishery; General Direction of quality agri-food and horse promotion) co-financed project by M.D 93007 of 12/23/2014.

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