



CESANESE CATEN'

In our vineyards, in the land of Ciociaria, we produce grapes that are fermented with care in the winery, which allows us to obtain a ruby red wine with intense aromas and hints of small red fruits. This dry red wine accompanies the consumers in the rediscovery of Cesanese, the only red grape variety native to the Lazio region. It is aged in big wooden barrels. It has a warm and full smell, with intense fruit perfumes (currants, blueberries, cherries) followed by delicate violet aromas. Notes of vanilla, musk and damp earth complete the aroma. It is perfect together with Italian pasta, meat or cheese.

Type: Red, Cesanese

Grapes: 100% Cesanese

Altitude: m 410-500 mt

Soil: calcareous clay

Growing method: spurred cordon

Density: 5.500-6.000 plants per hectare

Yield per hectare: 40-50 q

Vinification: alcohol fermentation for 10-15 days

Alcohol grading: 14%

Colour: ruby red with violet nuances

Aroma: Full, with fruit aroma (wild cherry, and also raspberry, blackberry) accompanied with delicate herbaceous accents

Taste: soft, large, almost masticable, the tannin is grainy and fleshy but elegant, well diffused and can be diluted. A pleasing concluding taste of dark berries.