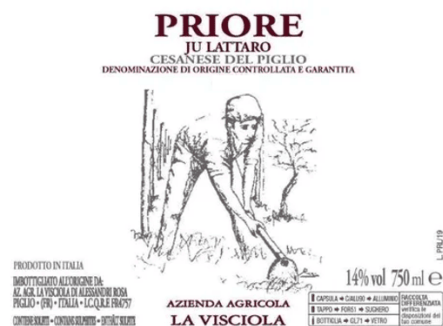


Cesanese del Piglio, Priore Ju Lattaro

La VISCIOLO



LOCALITY: ITALY – Lazio - Piglio

APPELLATION: Cesanese del Piglio DOCG

GRAPE VARIETY: Cesanese d’Affile

WINEMAKER: Piero Macciocca

VINEYARD: Situated in Berlame, planted in 1955 over red clay. Density of 4000 to 5000 vines/ha.

VITICULTURE: Biodynamic (certified Biodyvin). Yield 40-50 hl/ha. Double Guyot pruning.

WINEMAKING: Manual harvest. De-stemmed and transferred to a concrete tank. Macerated for 20-30 days with little pump-overs. Spontaneous fermentation over native yeasts without temperature control and without added sulfur. 2 grams of Sulfur per hectoliter added after malolactic fermentation and just before bottling.

AGING: Aged for 12-15 months in stainless-steel tank.

BOTTLING: Just before the next harvest. Followed by 22-24 months bottle-ageing before sale.

