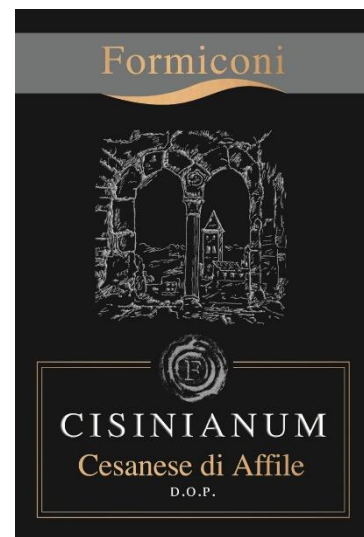




Cantina Formiconi Cesanese di Affile, "Cisinianum"

Appellation: Cesanese di Affile DOP
Type: Red, dry
Grape variety: 100% Cesanese



Region: Lazio

First Year of Production: 2007

Production Area: Affile

Bottles Produced: 7,000

Soil: Calcareous, marly and arenaceous. Particularly suitable for a quality viticulture with a low production yield.

Climate: Temperate with wide variation between daytime and nighttime temperatures.

Vineyard Notes: **Altitude of the Vines:** 600 meters, 1968 feet, above sea level

Vinification: Maceration on skins for 21 days; fermentation at a controlled temperature 24°-26°C, or 75°-79°F with daily stirrings.

Winemaking Notes: **Aging:** stainless steel (80%) and French durmast "barriques" (20%)

Color: Ruby red verging on a garnet red with aging

Bouquet: Delicate with a presence of rose, violet and dark cherry

Palate: Sweet spices with tobacco

Tasting Notes: **Pairing Suggestions:** Mature cheeses, main dishes with meat and mushroom sauces, spicy dishes, red roasted meats.
