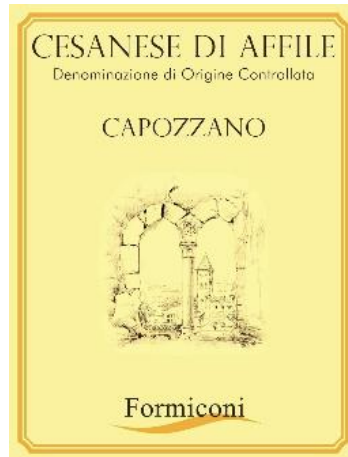




Cantina Formiconi

Cesanese di Affile, "Capozzano"



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

Region: Lazio

First Year of Production: 2007

Production Area: Affile

Bottles Produced: 4,000

Soil: calcareous and marly 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 or 1968 feet above sea level

Winemaking Notes: **Vinification:** maceration takes place with 21 days on the skins; fermentation at a controlled temperature with daily punch downs, 24°- 26°C or 75°-79°F with daily stirrings

Notes: **Aging:** 80% in French "barriques" and 20% in stainless steel.

Color: Ruby red

Bouquet: Wild rose, pansy, lavender, black cherry, raspberries, licorice, vanilla and sweet spices with a slightly balsamic note.

Palate: Dry, supple and delicate with a decidedly long finish, wraps around and seduces thanks to a perfect balance.

Tasting Notes: **Pairing suggestions:** Mature cheeses, roast beef and feathered game.
