



VINITY
WINE COMPANY

I Cacciagalli Piedirosso "Mille"

Appellation: Rosso Rocomonfina IGT

Type: Red

Blend: 70% Piedirosso, 20% Pallagrello Nero, 10% Aglianico

Organic and Biodynamic

I Cacciagalli's Mille is a fleshy, pulpy red wine from a blend that speaks Campania. Able to combine the snappy, fresh and creative character of Piedirosso, with the education and alcohol of Aglianico and the edges and rustic traits of Pallagrello Nero. "Mille" is named after the "1000" who followed and marched with Giuseppe Garibaldi who is considered to be one of the "fathers of Italy". He commanded and fought in many military campaigns. He gathered his thousand "red shirts" in 1860 and conquered Sicily, gaining the first step to Italy uniting as a country. The thousand, marched across the land that now grows this fine wine that I Cacciagalli wisely named Mille, which translates in English to "1000".

Tasting Notes

Color: Intense Ruby Red.

Bouquet: Aromas of wild visciole (sweet and sour cherries), and dark berries.

Taste: A fresh fruit-forward juiciness overlaying earth. Altogether a pleasant tasting wine with young, fruit tannins and a long lasting fruity finish.

Alcohol: 12.5% (varies with vintage)

Serving Temperature: 16 C° (60° F).

Food Pairing

Cheese or Margherita pizza, grilled portobellos with mozzarella and thyme.

Vineyard Notes

Production Area: Cacciagalli, Teano, CE.

Elevation: 200 meters (650 feet) a.s.l.

Soil: Volcanic, sandy calcareous with good organic matter.

Training System: Guyot.

Density: 4,400 vines per Ha.

Yield: 50-60 q/hectare.

Winemaking Notes

Harvest: Manual, first 10-days of October.

Yeasts: Ambient, native yeasts.

Vinification: Vinified and aged in concrete tanks. Unfiltered, unclarified.



I Cacciagalli is a burgeoning estate in the northern region of Caserta, located at the foot of the spectacular, inactive volcano of Roccamonfina, in the land the ancient Romans called Campania Felix, a particularly fertile terrain which continues to yield exceptional products to this day. Diana Iannaccone is a young agronomist who decided to follow non-invasive methods of cultivation to respect the land of her family's estate and Mario Basco is a passionate wine connoisseur, not only for taste and aroma but also for the wine's individual story, the story of the men and women and the territorial peculiarities that a good wine can recall. Uniting Diana and Mario is not only their love for each other but also the love for their land; more than a business, theirs is a life's journey undertaken to share a common passion for wine and for their land, to live their lives fully present, where life happens, among those very vines and fields.