

# I Cacciagalli Piedirosso "Lucno"

Appellation: Rosso Rocomonfina IGT

**Type:** Red Amphora Wine

Varietal: 100% Piedirosso

**Organic and Biodynamic** 

## **Tasting Notes**

**Color:** Ruby Red.

**Bouquet:** Dark fruit and cherry, to which are added pleasant and unusual aromatic notes of herbs, spices and toasted fennel seeds.

**Taste:** A fine tannic texture, characterized by a beautiful freshness, and characterized by a savory finish.

**Alcohol:** 13% (varies with vintage)

Serving Temperature: 16 C° (60° F).

### **Food Pairing**

The cuisine of Caserta – Linguine with *Colatura di Alici* and **Erbe di Campo**, salt-cod baked in spicy tomato sauce, *Campanella* artichoke and/or porcini mushroom dishes, carpaccio, *Frittelle di baccalà*, *capicollo*, *prosciutto di Monte*, *pancetta tesa* (the local pork-belly dish), *salsiccia* (a sausage seasoned in special terra-cotta vases). It should be tried as an accompaniment to pork loin with juniper.

## **Vineyard Notes**

Production Area: Cacciagalli, Teano, CE.

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

Soil: Volcanic, limey clay with good organic matter.

Training System: Guyot.

Density: 4,400 vines per Ha.

Yield: 40-50 q/hectare.

#### Winemaking Notes

Harvest: Manual, first 10-days of October.

Yeasts: Ambient, native yeasts.

**Vinification:** Vinified and aged in amphora, macerated on the skins for about twenty days. Unfiltered, 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 happen, among those very vines and fields.