VINITY
WINE COMPANY

I Cacciagalli
Piedirosso "Lucno"



BIOLOGICO

Overview

- Lucno, named for the small volcano beside Roccamonfina, is single-parcel Piedirosso made only in exceptional years. Biodynamically farmed, fermented with native yeasts and aged in terracotta amphorae, unfined and unfiltered. Raspberry, redcurrant, wild herbs and fennel seed over chalky tannins. Serve slightly cool.

Appellation: Roccamonfina IGT
Type: Red, dry
Varietal: 100% Piedirosso

Winemaking and 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.
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.



Tasting Notes

Color: Bright ruby red.
Bouquet: Raspberry, redcurrant and dark cherry, with dried Mediterranean herbs, sweet spice and toasted fennel seed.
Palate: Crunchy, lively fruit with bright acidity and a lovely chalky, fine-grained tannic texture. Fresh, mineral and savory through a long finish.
Alcohol: 13% (varies with vintage)
Serving Temperature: 14-16 C° (57°-60° F).

Food Pairing

The cooking of Caserta: linguine with colatura di alici and wild greens, baked baccalà in spicy tomato sauce, artichokes or porcini, capocollo and prosciutto, grilled sausages, lake fish, aged cheeses.

I Cacciagalli is a small biodynamic estate in Teano, in northern Campania's Alto Casertano, set on the slopes of the extinct Roccamonfina volcano. The land has belonged to Diana Iannaccone's family for generations; today she, an agronomist, and her husband Mario Basco farm about nine hectares of native grapes only: Aglianico, Piedirosso, Pallagrello Nero, Falanghina and Fiano. Their volcanic soils are rich in minerals. In the cellar, some sixty terracotta amphorae do most of the work, hosting spontaneous fermentations and long skin macerations. Nothing is fined or filtered, so every wine tastes of this place.

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