VINITY
WINE COMPANY

I Cacciagalli
Fiano "Zagreo"



BIOLOGICO

Overview

- Zagreo borrows the name of Zagreus, the ancient Greek god of rebirth often identified with Dionysus: fitting for a white that keeps transforming in the glass. 100% Fiano from the volcanic foothills of Roccamonfina, farmed biodynamically and picked by hand. I Cacciagalli treats it like a red: native yeasts, about a month on the skins and a full year in terracotta amphorae, then several years resting in our cool cellar before release. No fining, no filtering.

Appellation: Roccamonfina IGT
Type: Skin-contact white or 'orange' wine
Varietal: 100% Fiano

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 golden.
Bouquet: Complex aromas of wild herbs, chamomile, and fresh hay overlay just-picked apricot, white peach, and pear.
Palate: Typical Fiano notes of fruit, nuts and honey. There is also an earthy note and hints of citrus peel mid-palate that carries through on the lovely, skin-contact-tannic finish.
Alcohol: 12.5%
Serving Temperature: 10-12 C° (50-54° F).

Food Pairing

Fish starters, grilled, baked or fried fish main courses, vegetable dishes, mushroom dishes, and risotto.

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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