

CAECUBUM ROSSO

HISTORICAL NOTES

This wine is the embodiment of our territory, historically known as the "Ager Caecubum," a land naturally suited for viticulture. Its wine was described by ancient Latin poets as the finest in Ancient Rome.

GRAPE VARIETY AND PRODUCTION AREA

100% Serpe. We select the finest clusters, sourcing the grapes from the parcels of Itri. The soils here are composed of red earth, clayey limestone, low in organic matter, and rich in minerals.

VINEYARD CULTIVATION AND WINEMAKING

We employ the Guyot training system, with a planting density of 4000 vines per hectare, resulting in an approximate yield of 70 quintals per hectare. Winemaking involves cold pre-maceration of the grape skins, followed by alcoholic fermentation with native yeasts in stainless steel tanks at controlled temperatures. This process includes numerous punch-downs, followed by spontaneous malolactic fermentation. The wine is then aged in tonneaux for approximately 9 months. Importantly, our wine is unfiltered, preserving its natural character and the genuine expression of the vineyard and grape variety.

HARVEST TIME early October.

BOTTLES PRODUCED 3000.

ORGANOLEPTIC CHARACTERISTICS

Appearance: Intense ruby red in color.

Aroma: It boasts a broad bouquet in which spice notes stand out, merging with hints of violet, plum, and incense. On the palate, it recalls Marasca cherries in spirit with nuances of pepper. The tannins are very elegant and balanced.

GASTRONOMIC PAIRINGS

Pairs wonderfully with game meats, red meats, braised dishes, and stews.

SERVICE TEMPERATURE 20°C.