

TERRAE D'ITRI

HISTORICAL NOTES

This wine is dedicated to the lands of Itri and their history. During the construction of the Appian Way, the Romans had the opportunity to appreciate the qualities of the wine produced in these places, bringing it to the Urbe (Rome) and extolling it as one of the finest wines of the time.

GRAPE VARIETY AND PRODUCTION AREA

40% Abbuoto, 10% Serpe, 50% Merlot.

The grapes are sourced from vineyards nestled in cork oak forests, characterized by red earth, clayey limestone soil, 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, yielding approximately 80 quintals per hectare. Our winemaking process includes cold pre-maceration of the grape skins for enhanced color and flavor extraction. Alcoholic fermentation is conducted with native yeasts in stainless steel tanks at controlled temperatures, followed by spontaneous malolactic fermentation. The wine is aged in large oak barrels for about 6 months. Importantly, our wine is unfiltered, preserving its natural character and the authentic expression of the vineyard and grape variety.

HARVEST TIME early October.

BOTTLES PRODUCED 20000.

ORGANOLEPTIC CHARACTERISTICS

Appearance: Intense ruby red in color.

Aroma: On the nose, it is vinous and delicate, reminiscent of violets, forest berries, Mediterranean notes, followed by hints of tobacco and leather.

Palate: It offers a dry, savory, fresh, and harmonious taste, broad and velvety. The tannins are delicate and balanced.

GASTRONOMIC PAIRINGS

Pairs well with appetizers featuring aged cheeses, marzoline (young pecorino cheese), cold cuts, and olives. For first courses, it complements dishes like spelt and chestnut soups, chickpea and mushroom soups, and is enhanced when served with pasta in a sausage ragù seasoned with coriander seeds, following tradition. It also pairs excellently with roasted pork and lamb.

SERVICE TEMPERATURE 18°C.