



GUIDE TO THE WINES

of the Province of Frosinone



**Camera di Commercio
Frosinone**





GUIDE TO THE WINES
of the Province of Frosinone

WINES

Pag. 16	AGRICOLA EMME - VIGNETI MASSIMI BERUCCI
20	AGRICOLA GUIDO
21	AGRICOLA MACCIOCCA
23	ANTICHE CANTINE MARIO TEREZI
26	BENEDETTO LOMBARDI VINI
28	BERTACCO
30	CANTINA MARTINI
32	CANTINA SABENE
34	CANTINA SOCIALE CESANESE DEL PIGLIO
38	CANTINE PALOMBO
41	CASALE DELLA IORIA
44	CASALE VERDE LUNA
46	COLACICCHI
49	COLETTI CONTI
52	COLLE SANT'ANGELO
53	COLLETONNO
55	COMINIUM
57	D'AMORE
59	LA FERRIERA
61	LA VISCIOIA
62	MANFREDI OPIFICIO
65	MARCELLA GIULIANI
68	MIGLIARESE
71	NECCI RITA
74	PETRUCCA E VELA
77	PILEUM
79	PIZZIRANI
80	POGGIO ALLA META
83	RAPILLO
86	ROMITI - CECCONI
87	ROSSO DEL BORGO
89	SINIBALDI
91	TERRE DEL CESANESE
93	TULLIO
96	VIGNE SUGAMELE
98	VIGNETI IUCCI
100	VINI GIOVANNI TEREZI - AZ. AGR. VILLA SANTA
105	VINICOLA NARDELLI

LIQUEURS AND DISTILLATES

110	COLAZINGARI
112	FAZIO
114	GOCCE
116	MADREA
117	PAOLUCCI LIQUORI
120	SARANDREA



Among the Frosinone province's wealth of excellence is, without a doubt, the prime quality of wine production. This valuable resource, absolutely endogenous, is an undisputed advantage in a market that over the past few years has become particularly sensitive to "quality wine and its territory", to be wisely made the most of using territorial marketing tools.

The rise in the average level of quality and the varied offer allow them to be truly competitive on national and foreign markets and able to describe the wine in a territorial sense and, at the same time, being international.

With this awareness, the Chamber of Commerce wanted to fill an empty space using an editorial initiative, the first "Guide to the Wines of the Province of Frosinone", which would collect in a single volume the main information about the winegrowing companies in the province and about their excellent products.

In its aim for promoting the territory and its resources, the guide is a useful contribution to enhance the best local wine productions, to increase the already high consumer interest in our wines, to support the typical Ciociaria products, to safeguard cultural identity and to make known and appreciated an area still unacknowledged today.

It is through wine, a symbol that perfectly summarises the articulated wine and food offer and is a true "ambassador" of the territory, that the province of Frosinone can introduce itself, communicate and attract.

Mario Papetti

President
Frosinone Chamber of Commerce





In recent years, due to the passion and skill of producers and the support work carried out by the Chamber of Commerce, by the other territorial authorities and by the trade associations, the winegrowing producers in the province of Frosinone have achieved high quality standards.

The good orographic characteristics, the decidedly good pedoclimatic environment and the intrinsic quality of the vines, combined with the use of new machines and recourse to the most modern wine-making techniques, have multiplied high quality production, strongly linked and identified with the territory and firmly respecting tradition.

Based on these premises, the Frosinone Chamber of Commerce has decided to publish the first "Guide to the Wines of the Province of Frosinone", a guide with analytic information about the local winegrowing companies and their products.

The guide was prepared by the Office for Promotional Activities, which has highly qualified professionals for the topic. The first among them is Dr. Massimo Roscia who, in addition to being a worthy cameraman, is known and appreciated as an excellent writer, gourmet and wine and food critic. The guide can be a valid marketing tool for sector producers and at the same time a means of forcefully identifying, synthesising and promoting the wide offer of quality wine and food that the province of Frosinone is capable of proposing.

Mario Popolla
General Secretary
Frosinone Chamber of Commerce





If I were to translate into words my sensations during these months I have spent going around our bountiful land collecting data, visiting companies, wine cellars and vineyards, talking with vine-growers and oenologists and tasting, analysing, trying to interpret wines, I would run the serious risk of writing a "guide within the guide" that, though emotionally touching, would be inopportune and of doubtful use.

Therefore I will just suggest some points that can offer the reader an explicit reference to that substrata of passions, traditions and skills that are the true soul of the wine offer in the province of Frosinone and that a cold technical sheet - even though detailed - would not be able to transmit. These keys to reading, thanks to the logical process of synthesis, are summarised in three words: *confirmation*, *surprise* and *pride*.

Confirmation concerns the quality achieved by our wines in recent years. Public approval of the producers who, with love and commitment, have succeeded in turning the extraordinary potential of the land into excellent, prized, elegant, unique wines... this is something due. Atina DOC is affirmed and in constant growth, Passerina del Frusinate is in its second childhood, Cesanese del Piglio will soon have an extra big "G" (guaranteed). Quite recently the National Wine Protection Committee was positive about recognising the Denomination of Controlled and Guaranteed Origin to Cesanese del Piglio which can now display the first DOCG title in the Lazio region. As far as the *surprise* is concerned, even though I am an excellent connoisseur of the area - especially from the food and wine point of view - I was able to make pleasant new discoveries. Historic and ampeligraphic research, attention dedicated to other native vines, microvinification, clonal selections, organic and even biodynamic cultivations that, in addition to widespread, deep-rooted wine culture, testify to deep respect for territorial identity, great dynamism and a clear will to grow and improve.

Last but not least is *pride*. The pride of a people who are bold, tenacious and hard-working, passed down for centuries with unaltered passion, love for the vine; my pride is that of belonging to this wonderful land that, thanks to wine, is becoming a paradise yet to be discovered.

Massimo Roscia
The Author







Supervision and editorial coordination:
Giuseppe Masetti



Collaborators
(from left to right):
Daniele Segneri, Federica Foglietta, Roberta Minnucci, Floriana Palladini,
Maria Rita Liburdi, Giacinto Capoccetta.





The Wines

The Agricola Emme, holding the legendary mark Massimi Berucci Vineyards, is quite important in the Ciociaria winegrowing panorama. Contributing to territorial growth and, in particular, to the local Cesanese and Passerina del Frusinate vines is the best synthesis of company aims. Emme has already acquired more than twenty-two hectares of land in the council of Piglio and has set up four production nucleuses (Casal Cervino, La Torretta, Valle Bianca and Vignali) that because of exposure, conformation and land position, are particularly suited for cultivating quality grapes.



CASAL CERVINO - CESANESE DEL PIGLIO

Type: Red, Cesanese del Piglio DOC.

Grape varieties: Cesanese di Affile 100%.

Altitude: 450 m. above sea level.

Soil: volcanic, very rocky.

Training system: Guyot.

Planting density: 4,500 plants per hectare.

Yield per hectare: 50 q.

Vinification: hand picked, removing-pressing grapes from stalks, steeping the must of the peels for 12 days in stainless steel containers, refining in 50 hl Slavonia oak casks for two thirds and in steel for the remaining time for 12 months and further refining in bottles for 8 months.

Alcohol content achieved: 14% Vol.

Colour: bright ruby red.

Smell: vast and enveloping, aromas of sour black cherries and ripe plums associated with floral tinges of violets and pansies blended with notes of spices and liquorice.

Taste: austere wine, solid fabric, tannic attack well balanced by alcohol, wide smooth base and a long, persistent finish with reminders of cherry and sour black cherry.

Number of bottles produced: 12,000.



VIGNE NUOVE

Type: Red, Cesanese del Piglio DOC.

Grape varieties: Cesanese di Affile 100%.

Altitude: 500 m. above sea level.

Soil: volcanic, very rocky, sandy, clay.

Training system: spurred cordon.

Planting density: 4,100 plants per hectare.

Yield per hectare: 70 q.

Vinification:

hand picked, removing-crushing grapes from stalks, steeping the must on the peels for 20 days in stainless steel containers at a 24-28°C controlled temperature with frequent repassing and pulling must over the grape dregs, malolactic fermentation done entirely in steel, refining in French oak kegs for 12 months and further refining in bottles for 8 months.

Alcohol content achieved: 14.5% Vol.

Colour: intense ruby with shades of garnet red.

Smell: intense, clean, refined fragrance to the nose that opens to aromas of sour black cherries, blueberries and plums, followed by floral scents of geranium and delicate notes of vanilla and cinnamon.

Taste: intriguing wine, warm, soft, generous, a covered but well extracted tannin, with a pleasing finish vein of almond.

Number of bottles produced: 7,000.



CASAL CERVINO - PASSERINA DEL FRUSINATE

Type: White, I.G.T. (Typical Geographic Indication) Frusinate.

Grape varieties: Passerina 90%, Trebbiano Giallo 10%.

Altitude: 450 m. above sea level.

Soil: volcanic, very rocky.

Training system: Guyot.

Planting density: 4,500 plants per hectare.

Yield per hectare: 80 q.

Vinification: hand picked, removing-pressing grapes from stalks, soft pressing, plain vinification at 14-16°C controlled temperature in stainless steel tanks, primed with selected yeasts, refined in steel for 10 months and further refining in bottles for 2 months.

Alcohol content achieved: 13% Vol.

Colour: intense straw-line yellow, nearly golden.

Smell: at opening the smell is decided and compact, then one by one it frees floral aromas (chamomile), fruit aromas (golden apples) and herbal aromas (fresh straw).

Taste: to the taste it is smooth, dry, voluminous, savoury.

Number of bottles produced: 7,000.



HYPERIUS ROSSO

Type: Red, Cesanese del Piglio DOC.

Grape varieties: Cesanese di Affile 100% Vol.

Altitude: 350 m. above sea level.

Soil: volcanic.

Training system: Guyot, spurred cordon.

Planting density: 4,100 plants per hectare.

Yield per hectare: 100 q.

Vinification: hand picked, removing-crushing grapes from stalks, steeping the must on the peels for 10 days in stainless steel containers at a maximum temperature of 28°C, maturing for two thirds in stainless steel and in the remain-

ing one third in medium capacity oak casks for 12 months, further refining in bottles for 3-4 months.

Alcohol content achieved: 13% Vol.

Colour: intense ruby red.

Smell: it offers a bouquet where the sour black cherry accompanied by floral notes is immediately recognised.

Taste: pure, easy to drink, a good body and medium length.

Number of bottles produced: 120,000.





HYPERIUS BIANCO

Type: White, I.G.T. (Typical Geographic Indication) Frusinate.

Grape varieties: Passerina 90%, Malvasia puntinata 10%.

Altitude: 350 m. above sea level.

Soil: volcanic, sandy.

Training system: Guyot, tent.

Planting density: 2,500-4,000.

Yield per hectare: 120 q.

Vinification: hand picked, removing-crushing grapes from stalks, soft pressing, cold must clarification,

separation of dregs, white vinification at a controlled temperature of 14-16°C, primed with selected yeasts, fermentation in stainless steel vats, maturation in steel for 6 months and further refining in bottles for one month.

Alcohol content achieved: 11% Vol.

Colour: light straw-yellow.

Smell: effuses delicate sweet aromas where the golden apple appears.

Taste: dry, fresh, lightly mineral, easy to drink.

Number of bottles produced: 40,000.



LACRIMA ROSSA

Type: Passito red, I.G.T. (Typical Geographic Indication) Lazio.

Grape varieties: Cesanese di Affile 100%.

Altitude: 450 m. above sea level.

Soil: volcanic with a high percentage of rocks.

Training system: spurred cordon.

Planting density: 4,100 plants per hectare.

Yield per hectare: 70 q.

Vinification: early bunches selected and picked by hand, arranged in single layers in

stacked trays and placed in a ventilated environment with a controlled temperature above 18°C for a week, free drying for 3 months, maceration at a controlled temperature between 24-30°C with daily repassing of must over the grape dregs and checking the volatile, refining in oak kegs holding 100 to 225 litres for at least 12 months.

Alcohol content achieved: 14.5% +6 Vol.

Colour: intense ruby red.

Smell: the alcoholic vinosity gives off pleasant aromas of ripe red fruit and wild rose.

Taste: clean mouth, surrounding voluminous structure, calm flavour, fruit returns and spicy finish.

Number of bottles produced: 2,000.



Contacts

Società Agricola Emme srl Vigneti Massimi Berucci

Registered office: Via Maggiore, 126
03010 Piglio (FR)

Operating office: Via Casilina Nord, km 62,200
03012 Anagni (FR)
Tel. +39 0775.769859
Fax +39 0775.776611

Sales point: Via Casilina Sud, km 63
03012 Anagni (FR)
Tel. +39 0775.768047

Website: www.agricolaemme.com
E-mail: agricolaemme@libero.it

Oenologist: Domenico Tagliente
Direct sales at premises: Yes
Visits to the premises: Yes, with appointment



Agricola Guido was established in 2001 with the specific intent of producing high quality DOC wines aimed at limited niches in the market. The registered office is in Villa Latina, whereas the main production areas and the wine cellar are in the municipality of Alvito. The company total area is a little more than five hectares (of which, at present, one and a half is destined to vine-growing). The company name and image of the first label are dedicated to "Guido the coal-man" (forefather of one of the two families who started the cooperative).



CERRACCHIETO

Type: Red, Atina Cabernet DOC.

Grape varieties: Cabernet Sauvignon 85%, Merlot 15%.

Altitude: 410 m. above sea level.

Soil: Marnoso-arenacea formation.

Training system: spurred cordon.

Planting density: 4,600-5,000 plants per hectare.

Yield per hectare: 80 q.

Vinification: hand picked, removing-crushing grapes from stalks, maceration on skins for 7 days at controlled temperature, malolactic fermentation in steel, refining in steel for 5-6 months and in French oak barriques for 5 months and further refining in bottles for 3-4 months.

Alcohol content achieved: 13% Vol.

Colour: intense ruby red.

Smell: vinous, the clean, complex aromas of ripe small red berries (cherry stands out) harmonise with a delicate note of chocolate.

Taste: complex, full-bodied and elegant tannic brew, slightly savoury and spicy. Aftertaste is a long, consistent sensation.

Number of bottles produced: 3,000.

Contacts

Società Agricola Guido S.c.a.r.l.

Agricola Guido S.c.a.r.l.

Via Roma, 70

03040 Villa Latina (FR)

Tel/Fax +39 0776.688810

Cell. +39 347.1216173

E-mail: annaianarilli@alice.it

Oenologist: Anna Iannarilli

Direct sales at premises: Yes

Visits to the premises: Yes, with appointment



AGRICOLA MACCIOCCA

Agricola Macciocca began operating in 1945 when Giuseppe decided to buy new land for wine growing, build a new wine cellar and work full time in the wine trade. Upon his death, in 1969, the company reins passed on to his wife, Elvira Graziani, who cared for the vineyard with love and dedication and, after them, their son Franco. Today young Mario, grandson of Giuseppe Macciocca, is at the head of the company. Restructuring the vineyard and the wine cellar, experience and skill, and above all an uncommon passion have led him to produce excellent quality wines.



CIVITELLA ROSSO

Type: Red, Cesanese del Piglio DOC.

Grape varieties: Cesanese di Affile 100%.

Altitude: 350 m. above sea level.

Soil: red earth of volcanic origin.

Training system: Guyot and double spurred cordon.

Planting density: 4,000 plants per hectare.

Yield per hectare: 70 q.

Vinification: hand picked, removing-crushing grapes from stalks, maceration on skins for 20 days with frequent fullings and repassing of must over the grape dregs, malolactic fermentation in chestnut casks and oak barriques, elevation in casks for 10 months and further refining in bottles for 5 months.

Alcohol content achieved: 14% Vol.

Colour: ruby red with purplish traces.

Smell: a clear hint of cherries in spirit and marasca followed by a light vanilla aroma and a definite note of Indian ink.

Taste: full palate, right body, soft well-extracted tannins.

Number of bottles produced: 4,000.



CIVITELLA BIANCO

Type: White, I.G.T. (Typical Geographic Indication) Frusinate.

Grape varieties: Passerina 100%.

Altitude: 350 m. above sea level.

Soil: red earth of volcanic origin.

Training system: Guyot and double spurred cordon.

Planting density: 4,000 plants per hectare.

Yield per hectare: 90 q.

Vinification: hand picked, removing-crushing grapes from stalks, soft separation of skins from must, fermentation in steel containers, maturing in chestnut casks for 7 months and further refining in bottles for 2 months.

Alcohol content achieved: 11.5% Vol.

Colour: golden yellow.

Smell: aromas of ripe melon and exotic fruit delight the smell, the odour of wet rock predicts the pleasant acid shoulder.

Taste: wide to the palate, warm and smooth; balance and persistence complete its structure.

Number of bottles produced: 5,000.





ELVIRA

Type: Red, Cesanese del Piglio DOC.

Grape varieties: Cesanese di Affile 100%.

Altitude: 350 m. above sea level.

Soil: red earth of volcanic origin.

Training system: Guyot and double spurred cordon.

Planting density: 4,000 plants per hectare.

Yield per hectare: 60 q.

Vinification: hand picked, removing-crushing grapes from stalks, maceration on skins for 20 days with frequent fullings and repassing of must over the grape dregs, malolactic fermentation in chestnut casks and oak barriques, maturation in casks for 24 months and further refining in bottles for 10 months.

Alcohol content achieved: 13,5% Vol.

Colour: ruby red with garnet reflections.

Smell: intriguing smell of sour black cherries in spirit, raspberry and black current preserves blended in a non-invasive vanilla.

Taste: it reveals its structural solidness and good thickness to the palate, the tannic brew is elegant and recalls the gentleness of long ageing.

Number of bottles produced: 1,000.

Contacts

Agricola Macciocca

Via Piagge, 147
03010 Piglio (FR)
Tel/Fax +39 0775.501021
Cell. +39 320.7638282

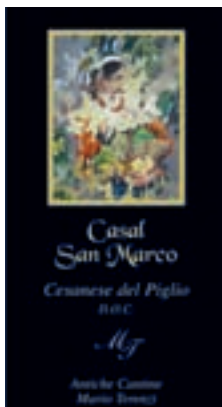
E-mail: m-macciocca@tiscali.it

Oenologist: Mario Macciocca
Direct sales at premises: Yes, upon booking
Visits to the premises: Yes, with appointment



ANTICHE CANTINE MARIO TERENZI

The legendary Antiche Cantine Mario Terenzi, in the municipality of Serrone, is headed today by brothers Emanuele and Paolo Terenzi who are the fifth generation of wine-growers. Company philosophy has always been inspired by the balance between antique and modern: cultivation of vineyards is done in the traditional manner, in full respect of nature and man and without using chemical weed killers and fertilisers, whereas vinification techniques use the most modern solutions (fermentation at controlled temperature, refining in oak casks with ageing in natural caves). The offer of wines, all strictly bound to the territory, is complete: Antiche Cantine Mario Terenzi makes all the Cesanese DOC wines: Cesanese del Piglio, Cesanese di Affile and Cesanese di Olevano Romano.



CASAL SAN MARCO

Type: Red, Cesanese del Piglio DOC.

Grape varieties: Cesanese di Affile 100%.

Altitude: 450 m. above sea level.

Soil: medium mix, clayey volcanic base.

Training system: spurred cordon.

Planting density: 4,000 plants per hectare.

Yield per hectare: 90 q.

Vinification: hand picked, removing-crushing grapes from stalks, fermentation on skins for 10-15 days in stainless steel containers with frequent repressing of must over the grape dregs at controlled temperature, maturation in oak casks for 8 months and further refining in bottles for 3 months.

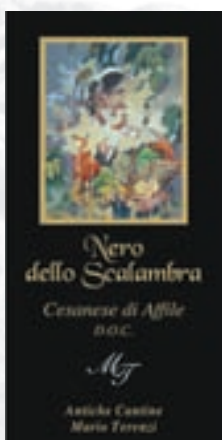
Alcohol content achieved: 14% Vol.

Colour: ruby red with obvious inclination to purple.

Smell: fine, dry, characterised by a wide range of scents: violet and cyclamen, ripe red berries, spicy hints of black pepper.

Taste: lively to the palate and with a hearty tannin capable of lengthening and persisting, at finish pleasant returns of red berry fruit.

Number of bottles produced: 4,000.



NERO DELLO SCALAMBRA

Type: Red, Cesanese di Affile DOC.

Grape varieties: Cesanese di Affile 100%.

Altitude: 500 m. above sea level.

Soil: white sandy soils.

Training system: spurred cordon.

Planting density: 5,000 plants per hectare.

Yield per hectare: 90 q.

Vinification: late harvest with light withering of the fruit on the vine, hand picked, removing-crushing grapes from stalks, fermentation on skins for 15 days in stainless steel containers, with frequent repressing of must over the grape dregs at controlled temperature, refining on dregs in steel for 2 months, in small oak casks for 12 months and in bottles for 3 months.



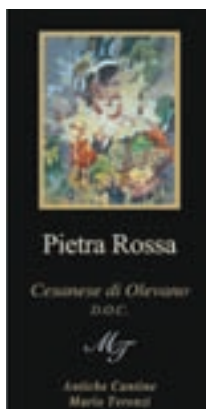
Alcohol content achieved: 14% Vol.

Colour: ruby red tending to garnet with ageing.

Smell: strong varied character of violet and marasca, light spicy hints in the background.

Taste: impact at first, tannin present but domesticated from the cask, finish again reveals the grape variety's character.

Number of bottles produced: 2,600.



PIETRA ROSSA

Type: Red, Cesanese di Olevano Romano DOC.

Grape varieties: Cesanese di Affile 80%, Cesanese Comune 20%.

Altitude: 500 m. above sea level.

Soil: volcanic.

Training system: spurred cordon.

Planting density: 5,000 plants per hectare.

Yield per hectare: 90 q.

Vinification: hand picked, removing-crushing grapes from stalks, must fermentation at controlled temperature for 10 days, maturation in steel containers for 2 months, passage to French oak barriques for 3 months, further

passage to steel for 2 months and refining in bottles for 2 more months.

Alcohol content achieved: 13.5% Vol.

Colour: ruby red tending to garnet with ageing.

Smell: the red berry fruit tends towards ferrous notes that reveal a strong mineral taste.

Taste: dry, full, with a warm surrounding structure and a light bitterish after-taste.

Number of bottles produced: 7,500.



CASAL DEI MONACI

Type: Red, Cesanese del Piglio DOC.

Grape varieties: Cesanese di Affile 60%, Cesanese Comune 40%.

Altitude: 400 m. above sea level.

Soil: medium mix, volcanic base.

Training system: spurred cordon.

Planting density: 4,000 plants per hectare.

Yield per hectare: 100 q.

Vinification: hand picked, removing-crushing grapes from stalks, must fermentation with skins at controlled temperature for 10-15 days, maturation and refining in stainless steel for 12 months and further refining in bottles for 2 months.

Alcohol content achieved: 13% Vol.

Colour: ruby red.

Smell: underwood scent; red berries intertwine with the floral notes of rose and purple violets.

Taste: the fruit is well sustained in the mouth by tannin and freshness.

Number of bottles produced: 10,000.



PASSERINA DEL FRUSINATE

Type: White, I.G.T. (Typical Geographic Indication) Frusinate.

Grape varieties: Passerina 100%.

Altitude: 350 m. above sea level.

Soil: clayey, limy.

Training system: spurred cordon.

Planting density: 4,000 plants per hectare.

Yield per hectare: 100 q.

Vinification: hand picked, removing-crushing grapes from stalks, soft pressing, fermentation in steel vats for 6 months and further refining in bottles for 1 month.

Alcohol content achieved: 12% Vol.

Colour: intense straw-yellow.

Smell: floral and fruit aromas.

Taste: rich flavour and pleasantly soft.

Number of bottles produced: 5,000.

Other products:

- "Antiche Cantine Rosso" - Red table wine made from Montepulciano and Cesanese Comune grapes.

- "Antiche Cantine Bianco" - White table wine made from Passerina del Fusinate and Bombino grapes.

Contacts

Antiche Cantine Mario Terenzi

Company: Via Stazione, 2
03010 Serrone (FR)

Sales point: Via Prenestina, 587
03010 Serrone (FR)

Tel. +39 0775.594025

Cell. +39 338.5685125

Fax +39 0775.593100

Website: www.antichecantine.it

E-mail: info@antichecantine.it

Oenologist: Domenico Tagliente

Direct sales at premises: Yes

Visits to the premises: Yes, with appointment



The Lombardi family began producing wine back in 1894, then after WW2 they specialised in transformation and marketing: the company buys grapes and sells finished products above all on the nearby Rome market. The current owner, Benedetto Lombardi, resumed the family tradition and, by carefully selecting grapes from the vineyards of several small Piglio producers, he once again invested heavily in making local wines (Cesanese del Piglio and Passerina del Frusinate). There was the recent purchase of thirteen hectares in the Paliano area, where the new plant and the new wine cellar will soon stand.



CESANESE DEL PIGLIO

Type: Red, Cesanese del Piglio DOC.

Grape varieties: Cesanese di Affile 100%.

Altitude: 450 m. above sea level.

Soil: red karstic clay.

Training system: spurred cordon and bilateral albesse.

Planting density: 5,500 plants per hectare.

Yield per hectare: 80 q.

Vinification: hand picked, removing-crushing grapes from stalks, maceration on skins for 20 days at controlled temperature with must repassing over the grape dregs three times daily, elimination of grape seeds, délestage every other day, malolactic fermentation in steel, maturation half in steel and half in large casks for 12 months and further refining in bottles for 3 months.

Alcohol content achieved: 13,5% Vol.

Colour: deep ruby red.

Smell: the smell opens to clear aromas of sour cherries and other small soft fruits in spirit, accompanied by hints of violets, nutmeg, mint and basil.

Taste: wide, soft, smooth taste in the mouth; balanced body with good acidity and lively flavour; nice tannin and persistent finish offering tones of almond and olive paste.

Number of bottles produced: 100,000.



PASSERINA DEL FRUSINATE

Type: White, I.G.T. (Typical Geographic Indication) Frusinate.

Grape varieties: Passerina 100%.

Altitude: 400 m. above sea level.

Soil: red karstic clay.

Training system: bilateral albesse.

Planting density: 3,500 plants per hectare.

Yield per hectare: 100 q.

Vinification: hand picked, removing-crushing grapes from stalks, pre-fermenting maceration with skins for 24 hours, soft pressing, alcoholic fermentation at controlled temperature 15-18°C in stainless steel vats for 15 days, refining in steel for 6 months, further refining in bottles for 2 months.

Alcohol content achieved: 13% Vol.

Colour: intense straw-yellow with pale green reflections.

Smell: excellent and vibrant with green fruit (apple, pear and kiwi) and high-lighted citrus with ripe vegetables enriched with minerals and notes of nuts.

Taste: in the palate it is in line with the smell; balanced approach, yet at the same time dynamic for a wine that is characterised by flavour and freshness, with a clean excellent persistence.

Number of bottles produced: 110,000.



PROPILEO

Type: Red, I.G.T. (Typical Geographic Indication) Lazio.

Grape varieties: Merlot 40%, Cabernet Sauvignon 30% and Syrah 30%.

Altitude: 200-300 m. above sea level.

Soil: red clayey volcanic.

Training system: Guyot.

Planting density: 5,500 plants per hectare.

Yield per hectare: 90 q.

Vinification: hand picked, removing-crushing grapes from stalks, maceration on skins for 20 days at controlled temperature with must repassing over the grape dregs three times daily, elimination of grape seeds, délestage every other day, malolactic fermentation in barriques, maturation barriques for 18 months and further refining in bottles for 2 months.

Alcohol content achieved: 13.5% Vol.

Colour: ruby red tending to purple.

Smell: the overall presentation is green (green peppers, pepper, humus, boxwood), then blending with small soft fruits and delicate vanilla notes.

Taste: fresh, soft, sustained warmth and fine, suitable extracted tannins, easy to drink and a finish with clear vegetable notes.

Number of bottles produced: 60,000.

Contacts

Benedetto Lombardi Vini

Registered office: Via del Tempio, 33
00036 Palestrina (RM)

Operative office: Via Prenestina, km 42
03010 - Piglio (FR)

Tel. +39 339.6296567 - Fax +39 06.95310008
Website: www.benedettolombardivini.it
E-mail: info@benedettolombardivini.it

Oenologist: Paolo Peira
Direct sales at premises: No
Visits to the premises: Yes, with appointment



The Bertacco farm holiday company is located in the municipality of Paliano, on a verdant hill surrounded by vineyards and not far from the castle of the Colonna princes. The young agronomist, Valentina Perini, taking advantage of the experience of her father, Livio, brilliantly manages the family company that extends over a total area of about sixteen hectares (nine of which are vineyards) and which produces, in addition to oil, hazelnuts, fruit and vegetables, excellent wines from the native Cesanese di Affile vine. The company vineyards - an actual nursery - are of considerable ampelographic interest, where in addition to the Cesanese vines one can admire about fifty local varieties that have been studied for years by the Council for Research and Experimentation in Agriculture. Furthermore, Bertacco offers cuisine based on typical dishes prepared with company produce and in respect of local traditional recipes; it operates as a teaching farm and has started an interesting aromatherapy project.



CESANESE DEL PIGLIO

Type: Red, Cesanese del Piglio DOC.

Grape varieties: Cesanese di Affile 100%.

Altitude: 285 m. above sea level.

Soil: clayey of volcanic origin, flysch marnous.

Training system: spurred cordon.

Planting density: 5,050 plants per hectare.

Yield per hectare: 70 q.

Vinification: hand picked, removing-crushing grapes from stalks, maceration on skins for 7 days at controlled temperature with frequent repressing of must over the grape dregs, malo-

lactic fermentation in steel, refining in steel for 5-6 months and further refining in bottles for 2-3 months.

Alcohol content achieved: 13% Vol.

Colour: intense ruby red.

Smell: excellent smell with notes of dark berry fruit that exalts blackberry.

Taste: the agile, well defined fruit flows through the palate; the well-extracted tannins and a warm softness enter a fully achieved overall balance.

Number of bottles produced: 7,000.



CESANESE DEL PIGLIO - VENDEMMIA TARDIVA

Type: Red, late harvest, I.G.T. (Typical Geographic Indication) Lazio.

Grape varieties: Cesanese di Affile 100%.

Altitude: 285 m. above sea level.

Soil: clayey of volcanic origin, flysch marnous.

Training system: spurred cordon.

Planting density: 3,500 plants per hectare.

Yield per hectare: 45 q.

Vinification: hand picked, withering on drying racks for two months, removing-crushing grapes

from stalks, maceration for 8 days, drawing off, fermentation and ageing in small glass tanks for 7 months, further refining in bottles for 3 months.

Alcohol content achieved: 16% +3 Vol.

Colour: ruby red tending to purple.

Smell: wide, elegant impact set on sensations of cooked dark fruit; blackberry, black current and plums blend in a single weave embellished by tones of chlorophyll.

Taste: mellow, creamy, smooth; the fruity aromas typical of over-ripening of grapes fill the mouth and roll on a sugary carpet; the tannic frame is silky, excellent taste-smell response and lengthy persistence.

Number of bottles produced: 1,500.

Contacts

Bertacco di Perini Valentina

Via Poggio Romano

03018 - Paliano (FR)

Tel./Fax +39 0775.579173

Cell. +39 339.3871775

E-mail: valentina.perini@virgilio.it

Oenologist: Valentina Perini

Direct sales at premises: Yes

Visits to the premises: Yes



The Cantina Martini, headed by young Andrea Antonio, is located near the Podere Santa Felicita holding, an age-old residence of the Massini family estate and owned today by the company. Located on a knoll in the heart of the Cesanese del Piglio area, the wine cellar is made up of an old farm house, recently restructured and equipped with modern equipment for winemaking. The vineyards, with no grafts, are divided into three plots and preserve the oldest Cesanese di Affile populations existing today.



SANTA FELICITA - CESANESE DEL PIGLIO

Type: Red, Cesanese del Piglio DOC.

Grape varieties: Cesanese di Affile 100%.

Altitude: 320 m. above sea level.

Soil: earthy tuff with a high percentage of clay and rock.

Training system: Guyot, sapling, spurred cordon.

Planting density: 2,500 plants per hectare.

Yield per hectare: 50 q.

Vinification: hand picked, removing-crushing grapes from stalks, 15% of must drained,

alcoholic fermentation on skins for 15-20 days with frequent fullings and repressing of must over the grape dregs, then separation and malolactic fermentation in steel, ageing in French oak barriques for 10 months and further refining in bottles for 2-3 months.

Alcohol content achieved: 15% Vol.

Colour: very intense ruby red with purple reflections.

Smell: impressive impact of the violet and sour black cherry, then ripe plum followed by clear accents of quinine and liquorice.

Taste: powerful attack, truly warm palate, surrounding tannin and very long IAP.

Number of bottles produced: 3,500.



SANTA FELICITA - PASSERINA DEL FRUSINATE

Type: White, I.G.T. (Typical Geographic Indication) Frusinate.

Grape varieties: Passerina 100%.

Altitude: 320 m. above sea level.

Soil: earthy tuff with a high percentage of clay and rock.

Training system: Guyot, sapling, spurred cordon.

Planting density: 2,500 plants per hectare.

Yield per hectare: 70 q.

Vinification: hand picked, removing-crush-

ing grapes from stalks, maceration on skins for 2 days, soft pressing, fermentation in vats for 20 days, refining in steel for 5 months and further refining in bottles for 2 months.

Alcohol content achieved: 13% Vol.

Colour: golden yellow.

Smell: vast, complex blend between aromas of green apple and mineral tones.

Taste: softness and balanced, good persistence with a finish of yellow peach and medlars.

Number of bottles produced: 1,500.



SANTA FELICITA - ROSATO

Type: Rosé, table wine.

Grape varieties: Cesanese di Affile 100%.

Altitude: 320 m. above sea level.

Soil: earthy tuff with a high percentage of clay and rock.

Training system: Guyot, sapling, spurred cordon.

Planting density: 2,500 plants per hectare.

Yield per hectare: 50 q.

Vinification: hand picked, removing-crushing grapes from stalks, soft separation of must from skins, fermentation at controlled temperature in stainless steel vats for 20 days, refining in steel for 5 months.

Alcohol content achieved: 14% Vol.

Colour: crystalline rosé with onion-skin reflections.

Smell: definite floral odours (rose, geranium, and hawthorn on all of them).

Taste: direct structure, sweet-sour taste, fresh, surrounding and inviting to drink.

Number of bottles produced: 1,500.

Contacts

Cantina Martini di Andrea Antonio Martini

Via Maggiore, 121

03010 Piglio (FR)

Tel/Fax +39 0775.502204

Cell. +39 347.8681076

Website: www.cantinamartini.it

E-mail: info@cantinamartini.it

E-mail: andreaantoniomartini@virgilio.it

Oenologist: Andrea Antonio Martini

Direct sales at premises: Yes

Visits to the premises: Yes, with appointment

The Cantina Sabene has its office in Acuto and is a small yet interesting company on the Ciociaria winegrowing panorama. Cultivation of the company vineyards began in 1970 when the Felli family (from Piglio) acquired a small plot of land in an area that had always been cultivated by the Acuto inhabitants. As of 2000, following restructuring and expansion works in the wine cellar led by Prof. Vittorio Sabene, the company went beyond the "nearly household" production and entered a niche market. Vineyard works were characterised by the strict attentive wine-producing technique and the careful selection of grape clusters; vinification used the most modern technology with respect for a genuine product. The first year, bottled in 2003, was outstanding for the authentic interpretation of the Cesanese di Affile grapes and emphasised the characteristics of company wines: respect for tradition and quality.



LE GROTTI - CESANESE DEL PIGLIO

Type: Red, Cesanese del Piglio DOC.

Grape varieties: Cesanese di Affile 90%, Barbera and Sangiovese 10%.

Altitude: 320 m. above sea level.

Soil: volcanic ash tuff with a high content of clay.

Training system: Guyot.

Planting density: 3,333 plants per hectare.

Yield per hectare: 80 q.

Vinification: hand picked, removing-crushing

grapes from stalks, maceration on skins for 10 days in small stainless steel fermenters (respectively from 10, 6, 5, and 4 hl) with three fullings daily, fermentation carried out at controlled temperature of 25-28°C, malolactic fermentation and first ageing in steel for 6-8 months, elevation in barriques for 12 months and further refining in bottles for 6 months.

Alcohol content achieved: 13.5% Vol.

Colour: ruby red with delicate purple reflections.

Smell: elegant, intense smell lending notes of cherry, small soft fruits and liquorice root, closing on spicy, vanilla tones.

Taste: its pureness is tasted on the palate: a good mass, appreciable warmth, pleasant tannic asperity and a finish of medium persistence on balsamic tones.

Number of bottles produced: 3,000.



LE GROTTI - PASSERINA DEL FRUSINATE

Type: White, I.G.T. (Typical Geographic Indication) Frusinate.

Grape varieties: Passerina 100%.

Altitude: 320 m. above sea level.

Soil: volcanic ash tuff with a high content of clay.

Training system: Guyot.

Planting density: 3,333 plants per hectare.

Yield per hectare: 90 q.

Vinification: hand picked, removing-crushing

grapes from stalks, maceration on skins for 24 hours, drawing off, white fermentation for 7 days, ageing in stainless steel vats for 4 months, refining in bottles for 2 months.

Alcohol content achieved: 13% Vol.

Colour: straw-yellow with golden highlights.

Smell: intense aroma with evident notes of herbal and small unripe peel fruits on a pleasingly almond background.

Taste: surrounding taste aimed at a good calorie content and definite saltiness.

Number of bottles produced: 3,000.

Contacts

Cantina Sabene

Via dei Bucaneve, 10
03010 Acuto (FR)
Tel/Fax +39 0775.56118

Website: www.cantinasabene.altervista.org
E-mail: cantinasabene@altervista.org

Oenologist: Vittorio Sabene
Direct sales at premises: Yes
Visits to the premises: Yes, with appointment



In 1960 a small group of farmers, producers of the best Piglio wines, combined their efforts and created the "Cantina Sociale Cesanese del Piglio" farm cooperative in order to keep unaltered the traditional characteristics of the Cesanese and other wines in the area. At present the cooperative numbers about one hundred members who guarantee an average production per season of 10,000 quintals. Over the past ten years the cooperative wine cellar has modernised greatly; today there are completely automated wine-makers, temperature controlled storage areas, a large 300 hectolitre cask, and a tasting room. The company philosophy that characterises the Cesanese del Piglio cooperative is: maximum attention to protection and development of the territory.



DE ANTIOCHIA - CESANESE DEL PIGLIO HERALDIC LABEL

Type: Red, Cesanese del Piglio DOC.

Grape varieties: Cesanese di Affile 100%.

Altitude: 380 m. above sea level.

Soil: clayey with a good amount of sand.

Training system: bilateral albese, Guyot, spurred cordon.

Planting density: 3,500-5,000 plants per hectare.

Yield per hectare: 70 q.

Vinification: hand picked, removing-crushing grapes from stalks, cold pre-fermenting maceration for 2 days, maceration for 15 days with an extension of a further 10

days after alcoholic fermentation, malolactic fermentation in steel, elevation in large casks for 8-12 months.

Alcohol content achieved: 13% Vol.

Colour: ruby red with purple reflections.

Smell: free floral nuances, very concentrated notes of dark berry fruit and spiced tones.

Taste: wide smooth base, good body, soft savoury tannin.

Number of bottles produced: 20,000.



DE ANTIOCHIA - PASSERINA DEL FRUSINATE HERALDIC LABEL

Type: White, I.G.T. (Typical Geographic Indication) Frusinate.

Grape varieties: Passerina 90%, Malvasia puntinata 10%.

Altitude: 320-380 m. above sea level.

Soil: clayey with limy layers.

Training system: bilateral albese.

Planting density: 4,000 plants per hectare.

Yield per hectare: 80 q.

Vinification: hand picked, removing-crushing the grapes from stalks, soft pressing, static cold settling for 24 hours, alcoholic fermentation in steel at 12°C for 10-12 days, refining on noble dregs for 2 months, refining in steel for 4 months.

Alcohol content achieved: 12% Vol.

Colour: light straw.

Smell: dry herbs are evident and accompanied by slight odours of yellow pulp fruit.

Taste: soft inviting palate, mineral tones and pleasingly bitterish aftertaste.

Number of bottles produced: 20,000.



CESANESE DEL PIGLIO - GOLD LABEL

Type: Red, Cesanese del Piglio DOC.

Grape varieties: Cesanese di Affile 100%.

Altitude: 320-380 m. above sea level.

Soil: clayey.

Training system: spurred cordon.

Planting density: 4,000 plants per hectare.

Yield per hectare: 70 q.

Vinification: hand picked, removing-crushing of grapes from stalks, maceration on skins for 15-20 days, malolactic fermentation in steel, refin-

ing in barriques for 3 months, in large casks for 12 months and in bottles for 3 months.

Alcohol content achieved: 14% Vol.

Colour: ruby red with garnet reflections.

Smell: deep aroma of fruit in spirit, enriched by a range of floral nuances, undergrowth aromas and spicy notes.

Taste: in tasting, the alcoholic force and softness bond with a thick tannin, pleasant aromas of chocolate in lingering taste.

Number of bottles produced: 18,000.



PASSERINA DEL FRUSINATE - GOLD LABEL

Type: White, I.G.T. (Typical Geographic Indication) Frusinate.

Grape varieties: Passerina 90%, Malvasia puntinata 10%.

Altitude: 410 m. above sea level.

Soil: clayey, medium mix.

Training system: albese.

Planting density: 3,500 plants per hectare.

Yield per hectare: 80 q.

Vinification: hand picked, removing-crushing grapes from stalks, maceration on skins for 2

days, soft pressing, alcoholic fermentation at 12°C in stainless steel vats for 15 days, refining in dregs for 6 months.

Alcohol content achieved: 12.5% Vol.

Colour: straw-yellow with golden highlights.

Smell: delicately fruity, with aromas of Golden apples.

Taste: smooth, sapid, good fabric and with a pleasingly bitterish aftertaste.

Number of bottles produced: 15,000.





CESANESE DEL PIGLIO - RED LABEL

Type: Red, Cesanese del Piglio DOC.

Grape varieties: Cesanese di Affile 100%.

Altitude: 480 m. above sea level.

Soil: clayey, medium mix.

Training system: albese, Guyot, duplex.

Planting density: 3,500 plants per hectare.

Yield per hectare: 80 q.

Vinification: four days of cold pre-fermenting maceration at 8°C, draining on the mass of 10-15%; alcoholic fermentation on skins for 7-9 days at a temperature not above 25°C, drawing off and continuing fermenta-

tion until sugars are exhausted, malolactic fermentation in steel, refining in steel for 8 months.

Alcohol content achieved: 12.5% Vol.

Colour: ruby red with slight purple nuances.

Smell: releases freshness, strong floral aromas showing violets and roses, a good blend with red fruit, the sour black cherry is clear.

Taste: dry, smooth, full-bodied, the right smoothness. An invitation to drink it.

Number of bottles produced: 150,000.



PASSERINA DEL FRUSINATE - GREEN LABEL

Type: White, I.G.T. (Typical Geographic Indication) Frusinate.

Grape varieties: Passerina 90%, Trebbiano and Malvasia 10%.

Altitude: 480 m. above sea level.

Soil: clayey-limy.

Training system: bilateral albese, duplex.

Planting density: 3,500 plants per hectare.

Yield per hectare: 90 q.

Vinification: cold decanting for 12-14 hours, alcoholic fermentation at 16-17°C for 10 days, refining in steel for 4 months, malolac-

tic fermentation not done.

Alcohol content achieved: 11.5% Vol.

Colour: light straw.

Smell: soft, characteristic of damp straw, delicately fruity, with aromas of golden apple.

Taste: smooth, savoury, definitely fresh, easy to drink.

Number of bottles produced: 150,000.



DIVERSO - PASSERINA DEL FRUSINATE

Type: White, I.G.T. (Typical Geographic Indication) Frusinate.

Grape varieties: Passerina 100%.

Altitude: 410 m. above sea level.

Soil: clayey, medium mix.

Training system: albese.

Planting density: 3,500 plants per hectare.

Yield per hectare: 80 q.

Vinification: hand picked, removing-crushing grapes from stalks, maceration on skins for 2 days, soft pressing, alcoholic fermentation at 12°C in stainless steel vats for 15 days, refining in acacia barriques for 4 months.

Alcohol content achieved: 12.5% Vol.

Colour: straw-yellow with golden highlights.

Smell: intense and intriguing, with clear aromas

of golden apple evolving to spicy sage aromas.

Taste: smooth to taste, good flavour, with a persistent aftertaste of sage and spicy tones.

Number of bottles produced: 7,000.

Other products:

- "Dolce Chimera" - Table wine from Cesanese di Affile, Montepulciano and Merlot grapes.
- "Ebbrezza" spumante - brut spumante.
- "Dolce Carezza" spumante - sweet spumante.
- "45th Anniversario" grappa - grappa from distilling Cesanese di Affile grape skins.

Contacts

CANTINA SOCIALE CESANESE DEL PIGLIO (cooperative)

Via Prenestina, km 42
03010 Piglio (FR)
Tel. +39 0775.502356
Fax +39 0775.502499

Website: www.cesanesedelpiglio.it
E-mail: info@cesanesedelpiglio.it
E-mail: cantinasocialepiglio@libero.it

Oenologist: Daniele Proietti
Direct sales at premises: Yes
Visits to the premises: Yes, with appointment



In the regional winegrowing panorama, Giovanni Palombo (now deceased) was not known and respected simply as a good producer, but by virtue of his human qualities, fathomless passion and invaluable commitment he was a true reference point. Today the Palombo Wine Cellar company is managed by his children who had the knowledge to preserve the wealth of values and skills of their father, Giovanni. The objective goodness of the vines, the attention to caring for the vineyards, the development and continuous modernisation of production technologies enable the company to produce prized, high quality wines.



ATINA CABERNET DOC RISERVA DUCA CANTELMÌ

Type: Red, Atina Cabernet Reserve DOC.

Grape varieties: Cabernet Franc and Cabernet Sauvignon 85%, Merlot 15%.

Altitude: 430 m. above sea level.

Soil: clayey.

Training system: spurred cordon.

Planting density: 4,200 plants per hectare.

Yield per hectare: 60 q.

Vinification: hand picked, removing-crushing grapes from stalks, maceration on skins for 10-15 days, fermentation of the different varieties of grape mix in small stainless steel containers, maturation in barriques for 8 months and further refining in bottles for 16 months.

Alcohol content achieved: 14.5% Vol.

Colour: very intense ruby red with aubergine skin reflections.

Smell: elegant opening with blackberry, blueberry and faded rose veined with delicate notes of pepper, cinnamon and toasted coffee; intense olfactory structure and great personality.

Taste: full, dense and hearty, the smooth aftertaste caresses the palate, the finish is long and persistent, recalling the olfactory sensations.

Number of bottles produced: 4,500.



CAPRALITT

Type: Red, I.G.T. (Typical Geographic Indication) Frusinate.

Grape varieties: Cabernet Sauvignon 50%, Merlot 50%.

Altitude: 430 m. above sea level.

Soil: clayey.

Training system: spurred cordon.

Planting density: 4,200 plants per hectare.

Yield per hectare: 60 q.

Vinification: hand picked, removing-crushing grapes from stalks, maceration on skins for 10-15 days, fermentation in stainless steel containers for 12 months, elevation in new French oak barriques for 36 months and further refining in bottles for 12 months.

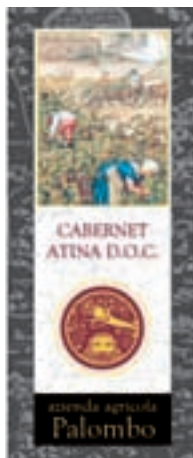
Alcohol content achieved: 13,5% Vol.

Colour: ruby red with garnet reflections.

Smell: the bouquet of the perfumes opens on evident notes of ripe red fruit enriched by a slight herbal nuance and by spicy, balsamic aromas.

Taste: warm to the taste, smooth, elegant, thick austere tannins, fruity sensations balanced by vanilla.

Number of bottles produced: 1,400.



CABERNET ATINA DOC

Type: Red, Atina Cabernet DOC.

Grape varieties: Cabernet Franc and Cabernet Sauvignon 85%, Merlot 15%.

Altitude: 430 m. above sea level.

Soil: clayey.

Training system: spurred cordon.

Planting density: 4,200 plants per hectare.

Yield per hectare: 80 q.

Vinification: hand picked, removing-crushing grapes from stalks, maceration on skins for 10-15 days, fermentation in small stainless steel containers, maturation in 30 hl oak casks for 4-6 months and further refining in bottles for 3 months.

Alcohol content achieved: 13% Vol.

Colour: intense ruby red with purple reflections.

Smell: surrounding; the red berry fruit and green

bell pepper support and grant elegance to the balsamic, toasted and leather aromas.

Taste: full, imposing yet balanced, with refined tannins and an extremely pleasant finish.

Number of bottles produced: 23,000.



MERLOT

Type: Red, I.G.T. (Typical Geographic Indication) Frusinate.

Grape varieties: Merlot 100%.

Altitude: 440 m. above sea level.

Soil: clayey.

Training system: spurred cordon.

Planting density: 4,200 plants per hectare.

Yield per hectare: 80 q.

Vinification: hand picked, removing-crushing grapes from stalks, maceration on skins for 10-15 days, fermentation totally in steel, refining in stainless steel containers for 10 months and further refining in bottles for 2 months.

Alcohol content achieved: 14% Vol.

Colour: bright ruby red.



Smell: appreciated for clear aromas of soft fruit (currant above all) with an elegant herbal note.

Taste: excellent depth and alcoholic consistency, good acid shoulder supporting the structure, elegant tannic fabric, not at all overpowering.

Number of bottles produced: 4,600.



ROSSO DELLE CHIAIE

Type: Red, I.G.T. (Typical Geographic Indication) Frusinate.

Grape varieties: Merlot 90%, Cabernet Franc and Cabernet Sauvignon 10%.

Altitude: 430 m. above sea level.

Soil: clayey.

Training system: spurred cordon.

Planting density: 4,200 plants per hectare.

Yield per hectare: 80 q.

Vinification: hand picked, removing-crushing grapes from stalks, maceration on skins for 10 days, fermentation totally in steel, refining in stainless steel containers for 6 months and further refining in bottles for 2 months.

Alcohol content achieved: 14% Vol.

Colour: ruby red.

Smell: clear cherry aroma on a delicately vegetable background; a pleasant pepper note perceived at the end.

Taste: very clean wine, good balance between acidity and tannin and adequate smoothness.

Number of bottles produced: 14,000.

Other products:

- "Somigliò" - white table wine obtained from Sauvignon and Semillon grapes.
- "Bianco delle Chiaie" - white table wine obtained from Malvasia del Lazio and Falanghina grapes.

Contacts

Cantine Palombo dei Fratelli Palombo Società Semplice

Via Ponte Capone
03042 Atina (FR)

Tel./Fax +39 0776.610200

Website: www.vinipalombo.it

E-mail: info@vinipalombo.it

E-mail: vinipalombo@hotmail.com

Oenologist: Roberto Mazzer

Direct sales at premises: Yes

Visits to the premises: Yes, with appointment





CASALE DELLA IORIA

The Casale della Ioria farm is located in the heart of the Cesanese del Piglio DOC area. The name "Ioria" comes from the Gloria Abbey, where the company is located; the logo carries the image of the great holm oak standing in front of the farm house. The vineyards have special care, the wines are produced - with low environmental impact techniques - by transformation of grapes exclusively from owned vineyards in the company cellar. The basic principle that inspires all choices is that "wines are produced on the vine". And the result is surprising: constant exceptional quality. The expressive potential of the grape variety, more than twenty years of experience and, above all, the special attention that Paolo Perinelli dedicated to work brought Casale della Ioria to achieve prestigious national and international recognition and become a reference company for all of the territory.



TORRE DEL PIANO

Type: Red, Cesanese del Piglio DOC.

Grape varieties: Cesanese di Affile 100%.

Altitude: 450 m. above sea level.

Soil: clayey, volcanic.

Training system: Guyot.

Planting density: 5,000 plants per hectare.

Yield per hectare: 50 q.

Vinification: hand picked, removing-crushing grapes from stalks, maceration on skins for 15 days with frequent fullings and numerous drainings, elevation in French oak casks for 8 months and further refinement in bottles for 12 months.

Alcohol content achieved: 14.5% Vol.

Colour: intense ruby red with purple nuances.

Smell: elegant, complex structure, ranging from the intense aroma of blackberry, dark sour cherries and plums, to floral aromas (violet and rose), a peppery hint and delicate notes of chocolate.

Taste: powerful structure, chewy fruit pulp, dry, tame well distributed tannin, long IAP.

Number of bottles produced: 5,000.



CESANESE DEL PIGLIO

Type: Red, Cesanese del Piglio DOC.

Grape varieties: Cesanese di Affile 100%.

Altitude: 400 m. above sea level.

Soil: clayey, sub-acid.

Training system: spurred cordon.

Planting density: 5,000 plants per hectare.

Yield per hectare: 60 q.

Vinification: hand picked, removing-pressing grapes from stalks, maceration on the skins for 15 days, refining in 20 hl oak casks for 6 months and further refining in bottles for 5 months.

Alcohol content achieved: 14% Vol.

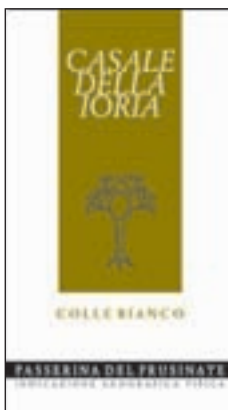


Colour: bright ruby red.

Smell: warm and full, with intense fruit perfumes (currants, blueberries, morello cherries) followed by delicate violet aromas. Notes of vanilla, musk and damp earth complete the aroma.

Taste: exemplary wine for its pleasantness to drink, from the elegant tannic weave and just the right body. The pulp is stressed in taste persistence.

Number of bottles produced: 30,000.



COLLE BIANCO

Type: White, I.G.T. (Typical Geographic Indication) Frusinate.

Grape varieties: Passerina 100%.

Altitude: 380 m. above sea level.

Soil: clayey.

Training system: spurred cordon.

Planting density: 4,500 plants per hectare.

Yield per hectare: 60 q.

Vinification: hand picked, soft pressing with cryomaceration, refining entirely in steel and in bottles for 6 months.

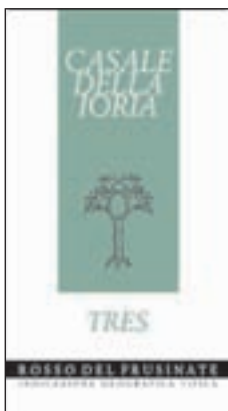
Alcohol content achieved: 12.5% Vol.

Colour: intense straw-yellow with pale green reflections.

Smell: an intense warm fragrance. Alongside the floral aromas of daisy, hawthorn and camomile, a pleasant fruity aroma of pear stands out. The aroma is completed by fresh notes of sage and mint.

Taste: savoury and fresh, good body, with an excellent balance between sweet and sour notes. A wine that leaves the mouth absolutely clean.

Number of bottles produced: 8,000.



TRES

Type: Red, I.G.T. (Typical Geographic Indication) Frusinate.

Grape varieties: Cesanese di Affile 70%, Merlot 15%, Cabernet Sauvignon 15%.

Altitude: 400 m. above sea level.

Soil: clayey.

Training system: spurred cordon.

Planting density: 4,500 plants per hectare.

Yield per hectare: 60 q.

Vinification: hand picked, removing-pressing grapes from stalks, maceration on the skins for 10-15 days, refining in oak casks for 3 months and further refining in bottles for 4 months.

Alcohol content achieved: 13.5% Vol.

Colour: intense ruby with shades of purple-red.

Smell: a delicate bouquet of sour black cherry, blueberry and plum is followed by clear floral aromas and vanilla notes.

Taste: the right amount of tannin and body, a fruity aftertaste enriched by spicy notes. The finish is persistent.

Number of bottles produced: 5,000.

Contacts

Casale della Ioria
Società Semplice Agricola di Paolo Perinelli e C.

Piazza Regina Margherita, 1

03010 - Acuto (FR)

Tel. +39 0775.56031

Fax +39 0775.744282

Cell. +39 335.6403079

Website: www.casaledellaioria.com

E-mail: info@casaledellaioria.com

Oenologist: Roberto Mazzer

Direct sales at premises: Yes

Visits to the premises: Yes, with appointment



Casale Verde Luna is located in the Piglio countryside, at Civitella, an ancient settlement of Roman origin. Viticulture is absolutely central in the company's agricultural production: wine, produced for the moment in limited quantities (no more than fifteen thousand bottles), comes from the grapes of local Cesanese di Affile vines selected from pre-existing vineyards and re-planted on about four hectares. The good combination of modern acquisitions of viticultural science (growing on spurred cordon, high density system, short pruning techniques) and old farming experience allow the company to make a high quality wine, perfectly representative of the territory. Casale Verde Luna is also a farm holiday that promotes the food and wine culture in the Ciociaria area and offers traditional rural cuisine.



CIVITELLA CRU

Type: Red, Cesanese del Piglio DOC.

Grape varieties: Cesanese di Affile 100%.

Altitude: 450 m. above sea level.

Soil: average clayey.

Training system: spurred cordon.

Planting density: 4,000 plants per hectare.

Yield per hectare: 60 q.

Vinification: hand picked, removing-crushing grapes from stalks, alcoholic fermentation in steel for 25 days, malolactic fermentation in stainless steel, maturation in barriques for at least 14 months.

Alcohol content achieved: 14% Vol.

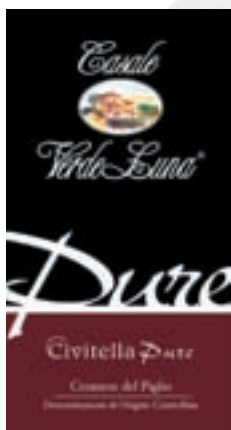
Colour: ruby red with faint purple nuances.

Smell: definite fragrances of ripe red fruit (in

particular cherries in alcohol) accompanied by delicate notes of star anise.

Taste: important body and good persistence, pulp can almost be chewed, round well-distributed tannins, hints of chocolate and liquorice at the finish.

Number of bottles produced: 1,000.



CIVITELLA PURE

Type: Red, Cesanese del Piglio DOC.

Grape varieties: Cesanese di Affile 100%.

Altitude: 450 m. above sea level.

Soil: average clayey.

Training system: spurred cordon.

Planting density: 4,000 plants per hectare.

Yield per hectare: 60 q.

Vinification: hand picked, removing-crushing grapes from stalks, cold pre-fermenting maceration for 4 days, alcoholic fermentation in steel for 25 days, malolactic fermentation in steel, refining in casks for at least 12 months.

Alcohol content achieved: 14% Vol.

Colour: ruby red tending towards garnet

Smell: lovely to the nose, recalling small dark berries and aromas of rose and violet.

Taste: average structure, persistent, smooth mellow tannin.

Number of bottles produced: 13,000.



CIVITELLA OFF

Type: Red, Cesanese del Piglio DOC.

Grape varieties: Cesanese di Affile 100%.

Altitude: 450 m. above sea level.

Soil: average clayey.

Training system: spurred cordon.

Planting density: 4,000 plants per hectare.

Yield per hectare: 80 q.

Vinification: hand picked, removing-crushing grapes from stalks, alcoholic fermentation in steel for 25 days, malolactic fermentation in steel, elevation in barriques for at least 14 months.

Alcohol content achieved: 14% Vol.

Colour: ruby red with faint purple nuances.

Smell: shows definite aromas of ripe red fruit.

In the background light notes of toasting and bitter cocoa.

Taste: wine with good body, well integrated alcoholic note and tannin, long persistent finish with evident reminders of chocolate.

Number of bottles produced: 1,600.

Contacts

Casale Verde Luna Agriturismo di Trivellone Teresa

Vicinale della Civitella, SNC

03010 Piglio (FR)

Tel. +39 0775.503051

Fax +39 0775.503100

Website: www.casaleverdeluna.it

E-mail: info@casaleverdeluna.it

Oenologist: Daniele Proietti

Direct sales at premises: Yes

Visits to the premises: Yes, with appointment



The historical Colacicchi company was established in 1947 by the musicologist and academic of Santa Cecilia, Luigi Colacicchi. In the thirties and forties, in order to produce an important red wine from the territory of Colacicchi's origin, he was among the first to plant noble international grapevines: Cabernet Sauvignon and Merlot. Today the company is led by the Trimani family (owners of the famous Rome wine shop on Via Goito), it has kept its original cultural and structural settings of the past and is managed with the same passion and expertise as in days gone by. Wines of exceptional quality are produced from the six planted hectares, cultivated with great care.



TORRE ERCOLANA

Type: Red, I.G.T. (Typical Geographic Indication) Lazio.

Grape varieties: Cabernet Sauvignon 45%, Merlot 35%, Cesanese di Affile 20%.

Altitude: 200 m. above sea level.

Soil: limy.

Training system: spurred cordon, Guyot.

Planting density: 5,000 plants per hectare.

Yield per hectare: 70 q.

Vinification: hand picked, removing-crushing grapes from stalks, maceration on skins in stainless steel containers for 10-12 days, malolactic fermentation in steel, refining in French oak tonneau for 12 months and further refining in bottles for 12 months.

Alcohol content achieved: 13.5% Vol.

Colour: concentrated dark ruby.

Smell: deep and articulated smell where undergrowth fruit and herbal tones stand out accompanied by spicy notes (cinnamon, cloves and pepper) and a scent of liquorice and leather.

Taste: spreads on a solid but not sharp structure, enveloping, great appeal and long persistence. At finish, delicate toasted reminders surface.

Number of bottles produced: 6,000.



SCHIAFFO

Type: Red, I.G.T. (Typical Geographic Indication) Lazio.

Grape varieties: Cabernet Sauvignon 45%, Merlot 35%, Cesanese di Affile 20%.

Altitude: 200 m. above sea level.

Soil: limy.

Training system: spurred cordon, Guyot.

Planting density: 5,000 plants per hectare.

Yield per hectare: 80 q.

Vinification: hand picked, removing-crushing grapes from stalks, maceration on skins in stainless steel containers for 10-12 days, malolactic fermentation in steel, maturation in steel for 6 months.

Alcohol content achieved: 13% Vol.

Colour: intense ruby red with purple nuance.

Smell: soft smell characterised by fruit aromas (currant, blueberry, raspberry and marasca cherry) and floral aromas (rose, violet and cyclamen) with a hint of pleasant herbal sensations.

Taste: pleasantly smooth, fresh and good body, with authoritative but well balanced tannins, floral returns at finish.

Number of bottles produced: 9,000.



ROMAGNANO ROSSO

Type: Red, I.G.T. (Typical Geographic Indication) Lazio.

Grape varieties: Cesanese di Affile 65%, Merlot 20%, Cabernet Sauvignon 15%.

Altitude: 200 m. above sea level.

Soil: limy.

Training system: spurred cordon, Guyot.

Planting density: 5,000 plants per hectare.

Yield per hectare: 80 q.

Vinification: hand picked, removing-crushing grapes from stalks, maceration on skins 10-12 days, malolactic fermentation in stainless steel containers, first ageing in steel for 3-4 months, subsequent elevation in tonneau for 6 months and further refining in bottles for 4 months.

Alcohol content achieved: 13% Vol.

Colour: ruby red.

Smell: the elegant aromas of ripe red fruit are completed by a delicate background of spices and light toasting.

Taste: warm and structured, excellent balance between freshness and the mature smooth tannin.

Number of bottles produced: 6,000.



ROMAGNANO BIANCO

Type: White, I.G.T. (Typical Geographic Indication) Lazio.

Grape varieties: Malvasia puntinata 40%, Passerina 30%, Romanesco, Bellone and Chardonnay 30%.

Altitude: 200 m. above sea level.

Soil: limy.

Training system: spurred cordon,

Guyot.

Planting density: 5,000 plants per hectare.

Yield per hectare: 80 q.

Vinification: hand picked, removing-crushing grapes from stalks, soft pressing, alcoholic fermentation done entirely in stainless steel tanks, maturation in steel for 6 months.

Alcohol content achieved: 13% Vol.

Colour: intense straw-yellow with amber reflections.



Smell: a delicate fragrance of acacia, camomile and aromatic herbs that accompany yellow fruit (ripe peach is quite evident); finish on citrus notes.

Taste: dry yet fine taste, good fabric, elegant, smoothness well supported by vivacity.

Number of bottles produced: 4,000.

Contacts

Colacicchi Anagni Società Agricola srl

Via Cernaia, 37
00185 Rome

Operative office:
Via Romagnano, 2
03012 Anagni (FR)
Tel. +39 06.4469661
Fax +39 06.4468351

Website: www.trimani.com
E-mail: info@trimani.com

Oenologist: Marco Trimani
Direct sales at premises: No
Visits to the premises: No





The company has been owned by the Coletti Conti family from time immemorial. The "La Caetanella" farm (the name comes from the old Caetani family that bought the lands during the pontificate of Pope Boniface VIII) is the very heart of company activity. The location on the gentle hills, the exposure and volcanic nature of the land rich in minerals are excellent premises for producing quality wines. Antonello Coletti Conti took care of the rest by reconverting the vineyards and the wine cellar, selecting the experimental varieties, research and microvinification.



ROMANICO

Type: Red, Cesanese del Piglio DOC.

Grape varieties: Cesanese di Affile 100%.

Altitude: 230 m. above sea level.

Soil: clayey, volcanic origin.

Training system: spurred cordon.

Planting density: 5,050 plants per hectare.

Yield per hectare: 65 q.

Vinification: hand picked, removing grapes without crushing, maceration on skins for 14 days, alcoholic fermenta-

tion in steel, malolactic fermentation entirely in barriques, refining in French oak barriques for 12-18 months and further refining in bottles for 4 months.

Alcohol content achieved: 15% Vol.

Colour: dark ruby.

Smell: rich, kaleidoscopic to the nose (from the red and black fruit in preserves, passing on to aromatic herbs, to nuances of vanilla and liquorice) communicated with extreme simplicity thanks to the elegant use of woods.

Taste: the uncommon balance, powerful structure and great alcoholic potency translate into softness and elegance. Noble, velvet tannins with a thick weave, a surprisingly long finish covering the whole olfactory range.

Number of bottles produced: 5,000.



COSMATO

Type: Red, I.G.T. (Typical Geographic Indication) Frusinate.

Grape varieties: Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot, Syrah, Cesanese di Affile.

Altitude: 230 m. above sea level.

Soil: clayey, volcanic origin.

Training system: spurred cordon.

Planting density: 5,050 plants per hectare.

Yield per hectare: 70 q.

Vinification: hand picked, removing grapes without pressing, maceration on skins for 14 days, alcoholic fermentation in steel, malolactic fermentation entirely in barriques, refining in



barriques for 5 months, assembling wines obtained from grapes transformed into wine separately, further refining in barriques for 6-11 months and in bottles for 4 months.

Alcohol content achieved: 14% Vol.

Colour: intense ruby.

Smell: to the nose it is elegant and complex like the classic Bordeaux. Fragrances of currents, sour cherries, black currant and violets, spicy notes, completed by balsamic tones.

Taste: rich in nuances, soft silky tannins and a long persistent finish.

Number of bottles produced: 5,000.



HERNICVS - CESANESE DEL PIGLIO DOC

Type: Red, Cesanese del Piglio DOC.

Grape varieties: Cesanese di Affile 100%.

Altitude: 230 m. above sea level.

Soil: clayey, volcanic origin.

Training system: spurred cordon.

Planting density: 5,050 plants per hectare.

Yield per hectare: 80 q.

Vinification: hand picked, removing grapes without pressing, maceration on skins for 10 days, alcoholic fermentation in steel, malolactic fermentation partly in barriques, partly in steel, refining partly in steel and partly in small French oak casks.

Alcohol content achieved: 14.5% Vol.

Colour: ruby red with purple highlights.

Smell: releases evident aromas of red fruit (in particular preserves of sour black cherry and lychee) on a soft background of spicy notes (cinnamon, black pepper and nutmeg).

Taste: soft, pulpy, surrounding, thick weave tannins and long finish.

Number of bottles produced: 10,000.



ARCADIA

Type: White, I.G.T. (Typical Geographic Indication) Frusinate.

Grape varieties: Manzoni white 100%.

Altitude: 230 m. above sea level.

Soil: clayey, volcanic origin.

Training system: spurred cordon.

Planting density: 5,050 plants per hectare.

Yield per hectare: 50 q.

Vinification: hand picked, direct soft pressing, alcoholic and malolactic

fermentation in steel, refining in steel for 5 months and further refining in bottles for 2 months.

Alcohol content achieved: 15% Vol.

Colour: straw-yellow with pale green reflections.

Smell: intense and complex, ranging elegantly from floral aromas to citrus notes, from ripe drupaceous to tropical fruits.

Taste: impact taste at the start, becomes fresh, definitely sapid, persistent, the alcohol is excellently blended to the body and balanced by a fair sour vein.

Number of bottles produced: 4,500.



HERNICVS - FRUSINATE IGT PASSERINA

Type: White, I.G.T. (Typical Geographic Indication) Frusinate.

Grape varieties: Passerina 100%.

Altitude: 230 m. above sea level.

Soil: clayey, volcanic origin.

Training system: tented.

Planting density: 3,333 plants per hectare.

Yield per hectare: 90 q.

Vinification: hand picked, direct soft pressing, alcoholic and malolactic fermentation in steel, refining in steel for 5 months and further refining in bottles for 2 months.

Alcohol content achieved: 12.5% Vol.

Colour: straw yellow.

Smell: play on tones of yellow flowers and golden apples.

Taste: dry and smooth at start, leaves space for freshness and flavour.

Number of bottles produced: 4,000.

Contacts

Azienda Agricola Coletti Conti

Corso Vittorio Emanuele, 116

03012 Anagni (FR)

Tel./Fax +39 0775.728610

Tel./Fax +39 0775.767080

Cell. +39 389.9009900

Website: www.coletticonti.it

E-mail: coletticonti@coletticonti.it

Oenologist: Anton Maria Coletti Conti

Direct sales at premises: Yes

Visits to the premises: Yes, with appointment



The Colle Sant'Angelo farm, located in the municipality of Serrone, is family managed by the dynamic Lucio Paolotto and his wife Luciana Pacciani. The farm extends over eight hectares, of which one is planted with grape vines.

The vineyards are cultivated without using phytopharmaceuticals and the wine-making is done directly in the company cellar, with great passion and using the age-old rural methods. The company also offers farm holidays, with cuisine based on local products and typical Ciociaria recipes.



FRUSINATE ROSSO

Type: Red, I.G.T. (Typical Geographic Indication) Frusinate.

Grape varieties: Cesanese di Affile 100%.

Altitude: 400 m. above sea level.

Soil: tufaceous.

Training system: spurred cordon, Guyot.

Planting density: 3,500 plants per hectare.

Yield per hectare: 80 q.

Vinification: hand picked, removing-crushing grapes from stalks, fermentation

on skins for 15-20 days, natural decanting without filtering, maturation in large chestnut casks for 8 months and further refining in bottles for 4 months.

Alcohol content achieved: 14.5% Vol.

Colour: intense ruby red.

Smell: red berry fruit stands out, a light vanilla note to finish.

Taste: dry, bodied, thick tannin but well subdued, long persistent finish.

Number of bottles produced: 3,000.

Contacts

Azienda Agricola Colle Sant'Angelo di Pacciani Luciana

Via Colle Sant'Angelo, 28

03010 Serrone (FR)

Tel./Fax +39 0775.594011

Website: www.collesantangelo.it

E-mail: info@collesantangelo.it

Oenologist: Lucio Paolotto

Direct sales at premises: Yes

Visits to the premises: Yes, with appointment

The Colletonno farm company extends over an area of about 190 hectares, between the municipalities of Paliano and Anagni, covering three hills: the Tonno hill, giving its name to the company (in the Ciociaria dialect "tonno" means "round") the Ticchio hill and the Ricchezza hill. The wine cellar was made from an old building that was completely restructured and equipped with technological solutions for making wine, and the most innovative solutions for fermentation in order to obtain wines of exceptional quality. The "Corte Dei Papi" mark, which presents the Colletonno products, witnesses the strong bond with the age-old culture of Anagni, the City of the Popes.



SAN MAGNO

Type: Red, Cesanese del Piglio DOC.

Grape varieties: Cesanese di Affile 100%.

Altitude: 300-350 m. above sea level.

Soil: pozzolanica.

Training system: spurred cordon.

Planting density: 3,900 plants per hectare.

Yield per hectare: 50 q.

Vinification: hand picked, removing-crushing grapes from stalks, maceration on skins for 18-24 days at 25-28°C with periodic fullings and repassing of must over the grape dregs, hot post-fermentative maceration,

malolactic fermentation in steel at controlled temperature, refining in French oak barriques for 12-15 months and further refining in bottles for 5-6 months.

Alcohol content achieved: 14% Vol.

Colour: intense ruby red.

Smell: complex and clean, with clear signs of ripe red fruit linked harmoniously to floral aromas and herbal notes in evolution. Elegant thirds (wood and spices) that derive from wise use of the barrique.

Taste: smooth well balanced taste at the beginning, powerful structure, silky precise tannin, long finish, responds well to the nose.

Number of bottles produced: 5,000.



COLLE TICCHIO

Type: Red, Cesanese del Piglio DOC.

Grape varieties: Cesanese di Affile 100%.

Altitude: 300-350 m. above sea level.

Soil: pozzolanica.

Training system: spurred cordon.

Planting density: 3,900 plants per hectare.

Yield per hectare: 70 q.

Vinification: hand picked, removing-crushing grapes from stalks, maceration on skins for 10-15 days at 24-25°C with periodic fullings and repassing of must over the grape dregs, malolactic fermentation in steel



at controlled temperature, refining in steel for 4-5 months and further refining in bottles for at least 3 months.

Alcohol content achieved: 13% Vol.

Colour: ruby red.

Smell: mellow aroma that combines pleasing sensations of sour black cherry and raspberry to floral fragrances of rose and cyclamen.

Taste: appreciated for its pleasing freshness and balance, medium structure, satisfying for its fruity return.

Number of bottles produced: 14,000.



COLTE SAPE

Type: White, I.G.T. (Typical Geographic Indication) Lazio.

Grape varieties: Malvasia 40%, Trebbiano Toscano 30%, Chardonnay 30%.

Altitude: 150 m. above sea level.

Soil: earthy tuffs with sand and lime.

Training system: spurred cordon.

Planting density: 3,500 plants per hectare.

Yield per hectare: 70 q.

Vinification: hand picked, soft pressing of grapes, brief cryomaceration on skins, fermentation controlled at 18°C for 12 days, refining in stainless steel tanks for 5 months.

Alcohol content achieved: 12.5% Vol.

Colour: light straw yellow with pale green nuances.

Smell: seductive for its obvious aromatics: citrus, white pulp fruit, hawthorn and lavender.

Taste: dry, smooth and well balanced flavour, fresh, with a good acid shoulder. Closes consistently on aromatic memories.

Number of bottles produced: 7,500.

Contacts

Azienda Agricola Collettonno di Di Cosimo Domenico e C. Sas

Località Collettonno

03012 Anagni (FR)

Tel. +39 0775.705370

Fax +39 0775.769133

Website: www.collettonno.it

E-mail: info@collettonno.it

Oenologist: Lorenzo Landi

Direct sales at premises: Yes

Visits to the premises: Yes, with appointment





The Cominium wine-making company owned by Armando and Maria Pinto, established in 2000, is located on the gentle Alvito hills, in the Comino Valley. Production is characterised by high quality viticulture. There are currently ten hectares of vines planted in the Cabernet Sauvignon, Cabernet Franc, Merlot and Syrah varieties. There are about six thousand plants per hectare grown on espaliers with spurred cordons. Harvest is by hand, as is nearly all the rest of most of the vineyard work. At present, Cominium produces overall about 25,000 bottles.



COMINIUM ATINA CABERNET DOC

Type: Red, Atina Cabernet DOC.

Grape varieties: Cabernet Sauvignon 85%, Merlot 15%.

Altitude: 410-500 m. above sea level.

Soil: clayey, limy.

Training system: spurred cordon.

Planting density: 5,500-6,000 plants per hectare.

Yield per hectare: 40-50 q.

Vinification: hand picked, removing-crushing of grapes from stalks, maceration on skins for 8-9 days, malolactic fermentation in steel, vinification by single variety assembled later, refining in steel for 3-4 months, maturation in large oak casks for 4-6 months, further refining in bottles for 5 months.

Alcohol content achieved: 13% Vol.

Colour: ruby red with garnet reflections.

Smell: characterised by a good precision of fruit, a pleasant fragrance and a wide well balanced third group (nuts, green pepper, liquorice, chestnut honey).

Taste: velvety smooth in the mouth, sweet tannins, medium density, measured in development and perfectly balanced with the acidity. Consistent retronasal with clear hints of fruit.

Number of bottles produced: 13,000.



COMINIUM ATINA ROSSO DOC

Type: Red, Atina Rosso DOC.

Grape varieties: Cabernet Sauvignon and Cabernet Franc 60%, Merlot 30%, Syrah 10%.

Altitude: 410-500 m. above sea level.

Soil: clayey, limy.

Training system: spurred cordon.

Planting density: 5,500-6,000 plants per hectare.

Yield per hectare: 40-50 q.

Vinification: hand picked, removing-crushing grapes from stalks, alcoholic fermentation at controlled temperature of 28-30°C for 10-15 days, malolactic fermentation in steel, refining in



steel for 6 months, further refining in bottles for 3 months.

Alcohol content achieved: 13% Vol.

Colour: ruby red with purple nuances.

Smell: full, with fruit aromas (sour cherry, also raspberry, blackberry and blackcurrant) accompanied by delicate herbal tones.

Taste: soft, broad, nearly chewable, tannin has grain and plumpness but is elegant, well diffused and can be watered down. At finish pleasant dark berry fruit returns.

Number of bottles produced: 10,000.

Other products:

- "Cominium Grappa di Vinacce di Atina Cabernet" - grappa obtained by bain-marie distillation of 85% Cabernet Sauvignon and 15% Merlot grape skins.

Contacts

Cominium di Armando e Maria Pinto

Via San Ritinto, snc
03041 Alvito (FR)

Tel/Fax +39 0776.510683

E-mail: armando.pinto@tin.it

Oenologist: Armando Pinto

Direct sales at premises: Yes

Visits to the premises: Yes, with appointment





The D'Amore farm, located in Alatri, has been producing wine and oil for several generations. In 1980 they began a process of modernising their productive structures and vineyards, aiming at more prized national and international grape varieties. In 1984 they obtained organic certification (the first company in the province of Frosinone) and completed modernisation, specialising in the production of the oldest grapes of the Ciociara wine-producing tradition.



CABERNET

Type: Red, I.G.T. (Typical Geographic Indication) Frusinate.

Grape varieties: Cabernet Sauvignon 100%.

Altitude: 360 m. above sea level.

Soil: clayey.

Training system: spurred cordon.

Planting density: 5,000 plants per hectare.

Yield per hectare: 60 q.

Vinification: hand picked, removing-crushing grapes from stalks, maceration on skins in stainless steel containers for 15-20 days, fermentation at controlled temperature, maturation in steel for 12 months and further refining in bottles for 3 months.

Alcohol content achieved: 13.5% Vol.

Colour: intense ruby red with purplish traces.

Smell: plays on the aromas of small red and black fruit followed by herbal sensations and a delicate note of black pepper.

Taste: good structure and right smoothness, tannins present but well extracted, clean long finish.

Number of bottles produced: 3,000.



CHARDONNAY

Type: White, I.G.T. (Typical Geographic Indication) Frusinate.

Grape varieties: Chardonnay 100%.

Altitude: 360 m. above sea level.

Soil: clayey.

Training system: spurred cordon.

Planting density: 5,000 plants per hectare.

Yield per hectare: 60 q.

Vinification: hand picked, removing-crushing grapes from stalks, maceration on skins in stainless steel containers for 15-20 days, maturation in steel for 6 months and further refining in large casks for 3-4 months.

Alcohol content achieved: 13.5% Vol.

Colour: straw-yellow with golden glows.



Smell: fruit fragrances of pineapple, Golden apples and plums to then move to withered flowers.

Taste: warm in the mouth, good body, perceptions of freshness and flavour stand out.

Number of bottles produced: 5,000.

Other products:

- "Sauvignon Blanc" - table wine from pure Sauvignon Blanc grapes.

Contacts

Azienda Agricola D'Amore di Fratarcangeli Francesco

Cellar:
Via Udine, 4
03027 Ripi (FR)
Tel/Fax +39 0775.284183

Company:
Via Quarti di Tecchiena
03011 Alatri (FR)
Tel. +39 333.2999582

Oenologist: Francesco Fratarcangeli
Direct sales at premises: Yes
Visits to the premises: Yes, with appointment



The La Ferriera farm has its headquarters in Atina, in Valle di Comino, and extends over a vine-planted area of about ten hectares. The vineyards, in the Colle Alto area, are planted with Cabernet Sauvignon, Cabernet Franc and Syrah. The wine cellar is located inside an old Borbonic factory called "La Ferriera", which has recently been restructured and outfitted with modern production systems, with fermenters, stainless steel casks and barriques in "Never" wood. Marketing products is entrusted to agents and exporters, as well as through normal sales channels in the wine cellar.



FORGIATO

Type: Red, Atina Cabernet DOC.

Grape varieties: Cabernet Franc and Cabernet Sauvignon 85%, Syrah 15%.

Altitude: 300 m. above sea level.

Soil: marny sands with silt.

Training system: Guyot.

Planting density: 3,500 plants per hectare.

Yield per hectare: 65 q.

Vinification: hand picked, removing-crushing grapes from stalks, maceration in contact with skins in stainless steel con-

tainers for 16-18 days, malolactic fermentation done completely in steel, maturation in new "Never" barriques for 12-14 months.

Alcohol content achieved: 13.7% Vol.

Colour: very intense ruby red.

Smell: elegant, opening on delicate notes of cherry and sour black cherry, followed by herbal sensations and third aromas of leather, coffee and liquorice.

Taste: the structural opulence, balance and aromatic complexity characterise the pleasant palate; well smoothed tannins, long finish that reverberates fruit and vegetables.

Number of bottles produced: 4,000.



FERRATO

Type: Red, I.G.T. (Typical Geographic Indication) Lazio.

Grape varieties: Syrah 33%, Petit Verdot 33%, Cabernet Sauvignon 33%.

Altitude: 300 m. above sea level.

Soil: marny sands with silt.

Training system: Guyot.

Planting density: 3,500 plants per hectare.

Yield per hectare: 70 q.

Vinification: hand picked, removing-crushing grapes from stalks, maceration on skins

in stainless steel containers for 14-16 days, malolactic fermentation done completely in steel, ageing in new barriques for 5 months.



Alcohol content achieved: 13.5% Vol.

Colour: intense ruby red with purple nuances.

Smell: evident aromas of cherry and other red berry fruit, followed by floral notes of rose, sensations of field flowers, peppers and coffee.

Taste: characteristic for good contribution in polyphenols and pleasant freshness; intense, persistent, harmonious and consistent wine.

Number of bottles produced: 3,600.



ROSATO DELLA FERRIERA

Type: Rosé, I.G.T. (Typical Geographic Indication) Lazio.

Grape varieties: Cabernet Franc and Cabernet Sauvignon 85%, Syrah 15%.

Altitude: 300 m. above sea level.

Soil: marny sands with silt.

Training system: Guyot.

Planting density: 3,500 plants per hectare.

Yield per hectare: 70 q.

Vinification: hand picked, removing-crushing grapes from stalks, white vinifica-

tion, alcoholic fermentation in steel casks, malolactic fermentation entirely, ageing in steel casks.

Alcohol content achieved: 13% Vol.

Colour: delicate bright red with reddish highlights.

Smell: broad, precise and pleasing impact giving fresh notes of rose, geranium and orange blossoms, delicate fragrances of Mediterranean fruits (apple, peach and orange) and herbal tones.

Taste: the dominating sensations are freshness and excellent balance between acidity and body; clean mouth and light persistence.

Number of bottles produced: 400.

Contacts

Società Agricola La Ferriera srl

Via Ferriera, 743

03042 Atina (FR)

Tel. +39 0776.610413

Fax +39 0776.610972

Website: www.laferriera.it

E-mail: lucio.mancini@laferriera.it

Enologist: Riccardo Cotarella

Direct sales at premises: Yes

Visits to the premises: Yes, with appointment



The La Visciola farm, run by Piero Macciocca and his wife Rosa Alessandri, is the first and only biodynamic wine-growing farm in the province of Frosinone. Respect for the environment, protection of natural resources and, in particular, attention to correct soil management support company credo. Over the years, the Ciciara followers of Nicholas Joly wholly replaced synthetic products with just sulphur and copper, furthermore used in quite limited quantities. Today the company forbids mineral fertilisers, weed killers and systemic treatments. The only work done on the soils planted with grapes is ploughing in green manure and the professional distribution of Carlo Noro's biodynamic preparations. At present, the fruit of vinification carried out in an authentically natural way is an excellent Cesanese wine, and there is already curiosity about the imminent release of the farm's white wine.



PRIORE

Type: Red, Cesanese del Piglio DOC.

Grape varieties: Cesanese di Affile 100%.

Altitude: 330 m. above sea level.

Soil: loose, high presence of limy debris.

Training system: bilateral Guyot.

Planting density: 3,500 plants per hectare.

Yield per hectare: 50 q.

Vinification: hand picked, removing-crushing grapes from stalks, spontaneous fermentation with no yeasts, sulphurs and enzymes added, malolactic fermentation in cement containers, maturation in oak casks for 12 months and further refining in bottles for 6 months.

Alcohol content achieved: 13.5% Vol.

Colour: full ruby red.

Smell: authentically biodynamic to the nose, needs a right amount of time in the glass to develop its depth; then from the first vegetable and earthy notes of humus come sweet spices and, in an aromatic crescendo, the persuasive aromas of red berry fruit.

Taste: offers all its earthiness to the palate: in the tannins that often caress the mouth, in the smoothness given by the alcoholic component, in the acidity balanced by the very present body, in the pure minerality, in the tasty chewiness of its elements; the powerful warmth of the finish and its continuous returns to ripe fruit.

Number of bottles produced: 1,500.

Contacts

Azienda Agricola La Visciola di Alessandri Rosa

Contrada Carcassano - 03010 Piglio (FR)
Tel/Fax +39 0775.501950 - Cell. +39 333.5854092

E-mail: maccioccapiero@libero.it

Oenologists: Piero Macciocca and Michele Lorenzetti
Direct sales at premises: No - Visits to the premises: Yes, with appointment



The Manfredi Opificio farm, guided by the illustrious Manfredi Berucci and by the young versatile Maria Ernesta, carries forward the cultural tradition of the historical company Vigneti Massimi Berucci. The rich dated house archive is an inexhaustible source for creating and preparing art and cultural events, occasions for tasting the "special" bottles, present the small production of few bottles of Nero Opificio, Rosso Opificio and Oro Opificio and enjoy the company of friends, enthusiasts and casual visitors. The next aim of the Manfredi Opificio is to create a high altitude vineyard to follow and yield to mother nature who is changing seasons and climate.



NERO OPIFICIO

Type: Red, table Wine.

Grape varieties: Cesanese di Affile 50%, Cesanese Comune 50%.

Altitude: 450 m. above sea level.

Soil: rocky volcanic, clayey limy.

Training system: high spurred cordon.

Planting density: 4,500 plants per hectare.

Yield per hectare: 35 q.

Vinification: hand picked, removing-crushing grapes from the stalks, maceration of the must on skins for 20 days in stainless steel containers at a controlled temperature of 24-28°C with frequent repassing and fulling of must over the grape dregs, malolactic fermentation done entirely in steel, refining in French oak kegs for 12 months and further refining in bottles for 8 months.

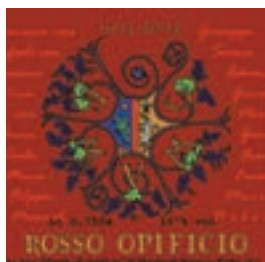
Alcohol content achieved: 14.5% Vol.

Colour: ruby red.

Smell: broad airy fragrances, never ordinary, with captivating nuances of overripe fruit (plum, sour cherry and quince jam outstanding).

Taste: smooth, concentrated, thick, at times chewable; quite good tannic expression, structure sufficiently supported by good acidity, fresh persistent finish that gives fruity and nice spicy reminders.

Number of bottles produced: 1,200.



ROSSO OPIFICIO

Type: Red, table Wine.

Grape varieties: Cesanese di Affile 50%, Cesanese Comune 50%.

Altitude: 450 m. above sea level.

Soil: rocky volcanic, clayey limy.

Training system: high spurred cordon.

Planting density: 4,500 plants per hectare.

Yield per hectare: 35 q.

Vinification: hand picked, removing-crushing grapes from the stalks, maceration

of the must on skins for 20 days in stainless steel containers at a controlled temperature of 24-28°C with frequent repressing and fulling of must over the grape dregs, malolactic fermentation done entirely in steel, refining in French oak kegs for 12 months and further refining in bottles for 8 months.

Alcohol content achieved: 15% +1 Vol.

Colour: ruby red.

Smell: outstanding are elegant lacquering and notes of overripe fruit.

Taste: warm strong mouth, mature and smooth, consistent and thick, prized dynamism and tannic taste; the finish is characterised by dignity and length.

Number of bottles produced: 1,200.



ORO OPIFICIO

Type: White, table Wine.

Grape varieties: Passerina 85%, Romanesco and Verdicchio 15%.

Altitude: 400 m. above sea level.

Soil: volcanic, sandy.

Training system: Guyot.

Planting density: 4,500 plants per hectare.

Yield per hectare: 70 q.

Vinification: hand picked, removing-pressing grapes from stalks, soft pressing, plain vinification at 14-16°C controlled temperature in stainless steel tanks, primed with selected yeasts, refined in steel for 10 months and further refinement in bottles for 2 months.

Alcohol content achieved: 13% Vol.

Colour: intense straw-yellow.

Smell: clean and intense to the nose, releases notes of ripe yellow fruit accompanied by sensations of field herbs.



Taste: dry clean mouth, characterised by correct balance between acidity and smooth component; good memories after swallowing.

Number of bottles produced: 1,000.

Contacts

Manfredi Opificio Azienda Agricola di Manfredi Berucci

Via Maggiore, 121
03010 Piglio (FR)
Tel. +39 0775.503014
Cell. +39 347.9408300

Website: www.vignetimassimiberucci.it
E-mail: mberucci@yahoo.it

Oenologist: Domenico Tagliente
Direct sales at premises: Yes
Visits to the premises: Yes, with appointment



Marcella Giuliani, a woman strongly bound to her origins, manages with love and skill the small farm that comes from a large landed estate that the family owned since 1870. Throughout time, the company refined their crops until they were specialised prevalently in arboreal cultivations (vineyards and olive trees) and were qualified with very limited recourse to phytopharmaceuticals and fertilisers. In 2002 Marcella Giuliani renovated the old company wine cellar, installing latest generation stainless steel wine makers and renewing the casks in the wine maturing rooms with new barriques in French oak.



DIVES

Type: Red, Cesanese del Piglio DOC.

Grape varieties: Cesanese di Affile 100%.

Altitude: 350 m. above sea level.

Soil: medium blend, tending to clayey.

Training system: spurred cordon.

Planting density: 5,000 plants per hectare.

Yield per hectare: 60 q.

Vinification: hand picked, removing-crushing grapes from stalks, maceration on skins for 20 days in stainless steel at controlled temperature and with numerous fullings, malolactic fermentation done completely, elevation in new French oak barriques for 12 months, refining in bottles for a further 24 months.

Alcohol content achieved: 13.5% Vol.

Colour: intense ruby red with purple tints.

Smell: sensual, reminiscent of a broad bouquet of aromas (above all, red berry fruit, violet and sour black cherry jam) enriched with spicy notes of vanilla, cinnamon and nutmeg.

Taste: expresses great solidity and volume, an elegant smooth tannic weave, excellent balance and a long persistent finish.

Number of bottles produced: 5,000.



IL GRAFFIO

Type: Red, I.G.T. (Typical Geographic Indication) Lazio.

Grape varieties: Petit Verdot 60% and Cabernet Sauvignon 40%.

Altitude: 350 m. above sea level.

Soil: medium blend, tending to clayey.

Training system: spurred cordon.

Planting density: 5,000 plants per hectare.

Yield per hectare: 70 q.

Vinification: hand picked, removing-crushing grapes from stalks, maceration on skins for 20 days in stainless steel at controlled temperature and with numerous fullings, malolactic fermentation done completely in steel, refining in second passage barriques, refining in bottles for 5 months.

Alcohol content achieved: 13% Vol.

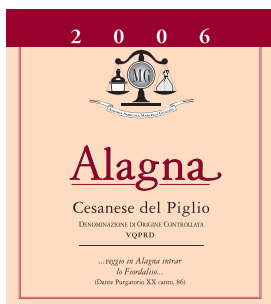
Colour: intense ruby red.



Smell: marked by elegant notes of sour cherry and soft fruits.

Taste: lively and quite fresh, broad weave, balanced tannins, fruit elegantly expressed, excellent taste-smell correspondence.

Number of bottles produced: 3,000.



ALAGNA - CESANESE DEL PIGLIO DOC

Type: Red, Cesanese del Piglio DOC.

Grape varieties: Cesanese di Affile 100%.

Altitude: 350 m. above sea level.

Soil: medium blend, tending to clayey.

Training system: spurred cordon.

Planting density: 4,000 plants per hectare.

Yield per hectare: 80 q.

Vinification: hand picked, removing-crushing grapes from stalks, maceration on skins for 20 days in stainless steel at controlled temperature and with numerous fullings, malolactic fermentation done

completely in steel, refining in bottles for 2 months.

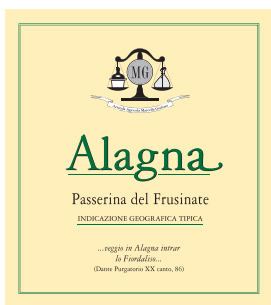
Alcohol content achieved: 13% Vol.

Colour: intense ruby red.

Smell: broad and surrounding, when aromas typical of cherry under spirit, soft fruit and violet, accompanied by pepper and nutmeg spices.

Taste: smooth with a velvety base, a balanced note of alcohol, lively tannins and a good acid content.

Number of bottles produced: 6,500.



ALAGNA - PASSERINA DEL FRUSINATE IGT

Type: White, I.G.T. (Typical Geographic Indication) Frusinate.

Grape varieties: Passerina 100%.

Altitude: 350 m. above sea level.

Soil: medium blend, tending to clayey.

Training system: expanded.

Planting density: 2,000 plants per hectare.

Yield per hectare: 90 q.

Vinification: hand picked, cryomaceration at 5-6°C for 7 hours, soft pressing, no malolactic fermentation, refining in stainless

steel at 14-15°C with weekly batonage (stirring), setting on noble dregs for 4 months, further refining in bottles for 1 month.

Alcohol content achieved: 13% Vol.

Colour: straw-yellow with golden highlights.

Smell: delicate with hints of apple and pineapple.

Taste: dry, savoury, harmonic; reverberates the light fruit traces on the palate.

Number of bottles produced: 5,000.

Other products:

- "Monovitigno Cesanese Grappa" - grappa obtained by steam distillation of the fragrant Cesanese marc in a discontinuous copper still.

Contacts

Giuliani Marcella Azienda Agricola

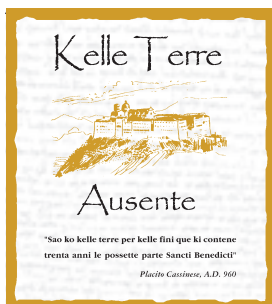
Via Anticolana, Km 5
Località Vico Moricino
03012 - Anagni (FR)
Tel. +39 335.8219504
Fax +39 06.44235908

Website: www.aziendaagricolamarcellagiuliani.it
E-mail: matolu@tiscali.it

Oenologist: Riccardo Cotarella
Direct sales at premises: Yes
Visits to the premises: Yes, with appointment



Migliarese was established in 2000 by three partners (two women and one man) stating their intent to produce wine from local Southern Lazio grapes, grown prevalently in the Frosinone province. By virtue of a careful survey of vineyards, the small quantities of Cesanese di Affile, Passerina, Olivella Nera and Moscato di Terracina grapes granted to the farm are made into wine alone or mixed with other grape varieties to obtain wines of good quality and excellent personality. With its modern equipment, the wine cellar can make wine correctly, based essentially on the cold technique and using stainless steel and French oak. It is located in the municipality of San Giorgio a Liri and the vineyards are planted on the slopes of the small towns surrounding the splendid Montecassino Abbey.



KELLE TERRE - AUSENTE

Type: White, I.G.T. (Typical Geographic Indication) Frusinate.

Grape varieties: Passerina 100%.

Altitude: 200 m. above sea level.

Soil: clayey.

Training system: spurred cordon.

Planting density: 3,000 plants per hectare.

Yield per hectare: 80 q.

Vinification: hand picked, removing-crushing grapes from the stalks, white vinification on the skins for one day, alco-

holic fermentation with selected yeast starters and done in stainless steel at controlled temperature for 7-10 days, refining in steel for 4-5 months.

Alcohol content achieved: 13% Vol.

Colour: intense straw-yellow.

Smell: nose deployed on white pulp exotic fruits, then an evident iodine perception with slight balsamic notes.

Taste: full mouth with heavy minerality and right flavour, consistent return of the fruit at the centre of the mouth, appreciably clean and long, pleasantly almond finish.

Number of bottles produced: 5,000.



KELLE TERRE - SELVI

Type: Red, I.G.T. (Typical Geographic Indication) Frusinate.

Grape varieties: Cesanese di Affile 80% and Olivella Nera 20%.

Altitude: 200 m. above sea level.

Soil: clayey and limy.

Training system: spurred cordon.

Planting density: 3,000 plants per hectare.

Yield per hectare: 80 q.

Vinification: hand picked, removing-crushing grapes from stalks, maceration on skins for 15-20 days with numerous daily

fullings and repressing of must over the grape dregs, fermentation with selected yeast starters and done in stainless steel at controlled temperature, refining in steel for 6 months, ageing in non-toasted French oak barriques for 6 months, further refining in bottles for 12 months.

Alcohol content achieved: 13% Vol.

Colour: ruby red.

Smell: in elegant succession, notes of red fruit in jam (sour cherry in the forefront), floral (rose and wilted violet) and vanilla sensations on a ethereal background.

Taste: decisive, surrounding, full, body supported by good freshness and well extracted tannin; finish fruity and consistent.

Number of bottles produced: 15,000.



KELLE TERRE - OLIVELLA

Type: Red, table Wine.

Grape varieties: Olivella Nera 100%.

Altitude: 200 m. above sea level.

Soil: limy.

Training system: spurred cordon.

Planting density: 3,000 plants per hectare.

Yield per hectare: 50 q.

Vinification: hand picked, removing-crushing grapes from stalks, maceration on skins for 15-20 days in stainless steel containers at controlled temperature, malolactic fermentation in steel, maturation

in steel for 6 months, elevation in French oak barriques for 6 months and further refining in bottles for 12 months.

Alcohol content achieved: 13% Vol.

Colour: ruby red with purple nuances.

Smell: proposes evident notes of red fruit under spirit followed by sweet spicy tones united with slight balsamic notions.

Taste: a calibrated acid vein that blends well among the alcohol and the lively tannin. Good fruit return.

Number of bottles produced: 1,500.



KELLE TERRE - EFELIDI

Type: White passito, table Wine.

Grape varieties: Moscato di Terracina 100%.

Altitude: 150 m. above sea level.

Soil: red clay.

Training system: Guyot.

Planting density: 3,000 plants per hectare.

Yield per hectare: 50 q.

Vinification: early hand picking, arranged in single layers on trays, piled and placed in aired environments and free withering for three months, soft pressing,



fermentation in stainless steel controlled temperature insulated vats with daily repassing of must over the grape dregs and volatile control, fermentation interruption with cold technique, filtering, maturation in steel for at least 6 months.

Alcohol content achieved: 13.5% +6 Vol.

Colour: old gold with amber nuances.

Smell: ample bouquet that opens with evident sensations of ripe yellow fruit, to continue towards orange blossom floral notes; the olfactory picture is completed by tones of fig jam, honey, nuts and a little vanilla.

Taste: the soft, smooth, harmonic taste reveals an unexpected explosion of green notes that range from apple to mentholated balm; balanced acid, sweet but not sickening, right amount of savoury. Long, appreciable finish.

Number of bottles produced: 3,000.

Contacts

Azienda Migliarese sas

Registered office:
Via Appia Sud - IV Traversa, 15
04023 Formia (LT)

Cellar:
Via Crocelle, snc
03047 - San Giorgio a Liri (FR)
Tel. +39 320.0284565 - Fax +39 0771.324474

E-mail: migliaresegiuseppe@libero.it

Oenologist: Roberto Mazzer
Direct sales at premises: Yes
Visits to the premises: Yes, with appointment



The Necci Rita farm extends over a total area of about fifteen hectares, located in the municipalities of Paliano, Piglio and Olevano Romano. The excellent exposure of the vineyards, years of experience and traditional wine making methods handed down for generations, make for the production of appreciable quality wines. In addition to wine growing, the company produces an excellent extra virgin olive oil and, with annual crop rotation, cultivates corn, wheat and barley.



GIACOBBE

Type: Red, Cesanese di Olevano Romano DOC.

Grape varieties: Cesanese di Affile 100%.

Altitude: 500 m. above sea level.

Soil: white clays.

Training system: bilateral Guyot.

Planting density: 4,500 plants per hectare..

Yield per hectare: 50 q.

Vinification: hand picked, removing-crushing grapes from stalks, maceration on skins for 18-20 days in stainless steel containers at controlled temperature, malolactic fermentation in steel, maturation in steel for 8 months and in French oak barriques for 4 months, further refining in bottles for 5 months.

Alcohol content achieved: 14% Vol.

Colour: intense ruby red.

Smell: articulated olfactory register that gives intense sensations of dark berry fruit (plum, blackberry, black currant and raspberry) that blend with mellow notes of tobacco.

Taste: in offering again the same rich matrix, the wine has personality and good body sustained by warmth and harmony; the appreciable temperament accompanies towards a long finish.

Number of bottles produced: 4,000.



JUVENALIS

Type: White, I.G.T. (Typical Geographic Indication) Frusinate.

Grape varieties: Passerina 100%.

Altitude: 500 m. above sea level.

Soil: white and red clays.

Training system: spurred cordon.

Planting density: 3,000 plants per hectare.

Yield per hectare: 90 q.

Vinification: hand picked, removing-crushing grapes from stalks, maceration on skins for 12 hours, alcoholic fermentation in stainless steel containers at controlled temperature, ageing in steel for 10 months and further refining in bottles for 2 months.



Alcohol content achieved: 13% Vol.

Colour: deep straw-yellow with pale green reflections.

Smell: clear perfumes in aromas that range from freshly cut grass to white flowers, to peach, to acacia honey.

Taste: exuberant to the taste, it offers pleasant freshness, good body, a smooth base and refreshing aromatic, citrine sensations.

Number of bottles produced: 4,000.



SAN GIOVENALE

Type: Red, Cesanese di Olevano Romano DOC.

Grape varieties: Cesanese di Affile 80%, Cesanese Comune 20%.

Altitude: 400 m. above sea level.

Soil: outcrop, red clays.

Training system: bilateral Guyot.

Planting density: 4,500 plants per hectare.

Yield per hectare: 70 q.

Vinification: hand picked, removing-crushing grapes from stalks, maceration on skins for 12 days in stainless steel tanks at controlled temperature, malolactic fermentation in steel with a starter of native yeasts, maturation in steel for 5-6 months and refining in bottles for 3-4 months.

Alcohol content achieved: 12.5% Vol.

Colour: ruby red.

Smell: fresh, fragrant aromas of dark berry fruit marked with good cleanliness.

Taste: in the mouth it is smooth and harmonic, the tannin is well extracted, upon tasting it is accompanied by a pleasing freshness and the finish offers the fruit component.

Number of bottles produced: 7,000.



PONTE SOR PAOLO

Type: White, I.G.T. (Typical Geographic Indication) Frusinate.

Grape varieties: Passerina 100%.

Altitude: 400 m. above sea level.

Soil: red clays.

Training system: high spurred cordon.

Planting density: 3,000 plants per hectare.

Yield per hectare: 120 q.

Vinification: hand picked, removing-crushing grapes from stalks, maceration on skins for 12 hours, alcoholic fermentation in stainless steel tanks, ageing in steel for 10 months and further refining in bottles for 2 months.

Alcohol content achieved: 11.5% Vol.

Colour: straw yellow.

Smell: evident freshness with floral and white peach notes.

Taste: clean, right body, good balance, smooth sensations against lively freshness; pleasant to drink.

Number of bottles produced: 9,000.

Contacts

Azienda Agricola Necci Rita

Contrada San Giovenale
03018 Paliano (FR)
Tel. +39 0775.579198
Fax +39 1782755618
Cell. +39 329.8738052 - +39 338.9555516

Website: www.vinigiacobbe.it
E-mail: albertogiacobbe@tiscali.it

Oenologist: Alino Giacobbe
Direct sales at premises: Yes
Visits to the premises: Yes, with appointment



The Petrucca e Vela farm, family owned since 1969, is located in Piglio, in the heart of the Cesanese del Piglio DOC area. Since 2000, Tiziana Vela and Fabrizio Petrucca have managed the vineyard estate, a single plot of five hectares, that lies on a sunny hillside and was greatly renewed, both in variety and in farming method. The cellar was outfitted to produce wine from quality grapes, obtain and refine grand wines with unmistakable perfumes and aromas, that are a genuine expression of the territory. Yearly production is about 55,000 bottles per year.



TELLURES

Type: Red, Cesanese del Piglio DOC.

Grape varieties: Cesanese di Affile 100%.

Altitude: 450-500 m. above sea level.

Soil: earthy tuffs with a high percentage of red clays.

Training system: spurred cordon.

Planting density: 3,000 plants per hectare.

Yield per hectare: 90 q.

Vinification: hand picked, removing-crushing grapes from stalks, maceration on skins for 8 days in stainless steel containers at controlled temperature, malolactic fermentation in steel, refining in steel for 12 months and in French oak barriques for 10 months, further refining in bottles for 5-8 months.

Alcohol content achieved: 15% Vol.

Colour: full ruby red.

Smell: intense perfumes of plum and sour black cherry jam in the forefront that evolve towards more intriguing sensations of rhubarb, cocoa and moss.

Taste: does not disappoint expectations, with an important weave, well rounded tannin and a very persistent finish giving memories of fruit and releasing all its warmth.

Number of bottles produced: 10,000.



AGAPE

Type: Red, Cesanese del Piglio DOC.

Grape varieties: Cesanese di Affile 50%, Cesanese Comune 50%.

Altitude: 450-500 m. above sea level.

Soil: earthy tuffs with a high percentage of red clays.

Training system: spurred cordon.

Planting density: 3,000 plants per hectare.

Yield per hectare: 100 q.

Vinification: hand picked, removing-crushing grapes from stalks, maceration on skins for 8 days in stainless steel containers at controlled temperature, malolactic fermentation in steel,



refining in steel for 15 months and further refining in bottles for 5-8 months.

Alcohol content achieved: 14% Vol.

Colour: ruby red.

Smell: intense, highlighting red berry fruit where the fresh sour cherry is predominant on a pleasingly balsamic background.

Taste: a good precision of fruit comes out, also the well balanced relationship between freshness and smoothness, the right flavour and a pleasantly silky tannic weave; clean persistent finish.

Number of bottles produced: 20,000.



SWEET WELL DONE

Type: Red, late harvest, I.G.T. (Typical Geographic Indication) Lazio.

Grape varieties: Cesanese di Affile 100%.

Altitude: 450-500 m. above sea level.

Soil: earthy tuffs with a high percentage of red clays.

Training system: spurred cordon.

Planting density: 3,000 plants per hectare.

Yield per hectare: 70 q.

Vinification: hand picked, removing-pressing grapes from stalks, maceration on the skins for 6 days, refining in steel for 20 months and further refining in bottles for 5 months.

Alcohol content achieved: 15% Vol.

Colour: intense ruby red.

Smell: pleasing to the nose, marked by airy tones of red fruit under spirit accompanied by perfumes of nuts, vanilla, cocoa and liquorice.

Taste: bursting in the mouth, sustained spirituousness and the unusual acidity make this late harvest an interpretation of the truly original type of grape.

Number of bottles produced: 1,000.



COCCEUS

Type: Red, Cesanese del Piglio DOC.

Grape varieties: Cesanese Comune 100%.

Altitude: 450-500 m. above sea level.

Soil: earthy tuffs with a high percentage of red clays.

Training system: spurred cordon.

Planting density: 3,000 plants per hectare.

Yield per hectare: 120 q.

Vinification: hand picked, removing-crushing grapes from stalks, maceration on skins for 8 days in stainless steel containers at controlled temperature, malolactic fermentation totally in



steel, refining in steel for 15 months and further refining in bottles for 5-8 months.

Alcohol content achieved: 13% Vol.

Colour: ruby red with purple nuances.

Smell: the fruited component emerges of sour cherry, plum and currant, quickly followed by a nuance of faded violet and a light balsamic waft.

Taste: pleasant and smooth; it presents a full structure from a good balance between the fresh and the savoury vein; tannins compact and well smoothed.

Number of bottles produced: 20,000.



VELA

Type: White, I.G.T. (Typical Geographic Indication) Lazio.

Grape varieties: Passerina 100%.

Altitude: 450-500 m. above sea level.

Soil: earthy tuffs with a high percentage of red clays.

Training system: spurred cordon.

Planting density: 3,000 plants per hectare.

Yield per hectare: 120 q.

Vinification: hand picked, removing-crushing grapes from stalks, soft pressing, alcoholic fermentation in steel vats at controlled temperature for 6 months, refining in bottles for 2 months.

Alcohol content achieved: 12% Vol.

Colour: straw-yellow with pale green reflections.

Smell: impact that effuses generous, fragrant perfumes of apple, pear and white pulp exotic fruit (ripe banana clearly evident) complete with delicate floral notes.

Taste: decided, pure and smooth; satisfies the palate for flavour and freshness; retro-olfactory consistent.

Number of bottles produced: 5,000.

Contacts

Petrucca e Vela Azienda Vitivinicola Vela Tiziana

Località Coce, snc
03010 Piglio (FR)

Tel./Fax +39 0775.501032

Cell. +39 333.2127869

Website: www.cesanese.it

E-mail: info@cesanese.it

Oenologist: Filippo Loro

Direct sales at premises: Yes

Visits to the premises: Yes, with appointment



The Pileum wine company was founded in Piglio in 2002. The company headquarters are located in a picturesque farmhouse, surrounded by the greenery of grape vines and the silver of olive trees, and set on a gentle hill where the rocky, open, airy terrain favours the production of full-bodied, perfumed grapes. Even though the company has the most modern and innovative technology, production is in full respect of the centuries-old wine making tradition of the area. Worthy of mention is the fact that Pileum is made up entirely of the gentle sex.



PIGLIO (LOCALITA' FRANCESCHINI)

Type: Red, Cesanese del Piglio DOC.

Grape varieties: Cesanese di Affile 100%.

Altitude: 300 m. above sea level.

Soil: volcanic, clayey.

Training system: Guyot.

Planting density: 4,500 plants per hectare.

Yield per hectare: 90 q.

Vinification: hand picked, removing-crushing grapes from the stalks, maceration on skins for 20 days, fermentation at controlled temperature of 24-26°C with daily repassing of must over the grape dregs, mixed ageing in stainless steel vats and 20 hectolitre oak casks for 8 months, refining in bottles for 4 months.

Alcohol content achieved: 13% Vol.

Colour: ruby red.

Smell: delicate to the nose, gives pleasing fruited cherry perfumes and slight whiffs of wet earth.

Taste: dry, good body, extremely concentrated in fruit, gives the right measure of warmth and great smoothness; the taste-olfactory persistence is marked.

Number of bottles produced: 6,500.



PIGLIO (LOCALITA' POMPEJANO)

Type: Red, Cesanese del Piglio DOC.

Grape varieties: Cesanese di Affile 100%.

Altitude: 400-450 m. above sea level.

Soil: volcanic, clayey.

Training system: Guyot, spurred cordon.

Planting density: 4,500 plants per hectare.

Yield per hectare: 60 q.

Vinification: hand picked, removing-crushing grapes from the stalks, maceration on skins for 20 days, fermentation at controlled temperature of 24-26°C with daily repassing of must over the grape dregs, maturation in prized French oak carats for 8 months, further refining in bottles for 6 months.



Alcohol content achieved: 14% Vol.

Colour: intense ruby red.

Smell: delicate aromas of ripe cherry accompanied by sensations of violet on a background of spices and liquorice.

Taste: full, dry, harmonic, thick exuberant tannin but well integrated in the structure; long finish that evolves from the fruity, spicy and balsamic aspect.

Number of bottles produced: 6,500.



PASSERINA DEL FRUSINATE

Type: White, I.G.T. (Typical Geographic Indication) Frusinate.

Grape varieties: Passerina 90%, Malvasia puntinata 10%.

Altitude: 450 m. above sea level.

Soil: clayey, lime-sandy, rich in fossils.

Training system: Guyot.

Planting density: 4,000 plants per hectare.

Yield per hectare: 100 q.

Vinification: hand picked, soft pressing, vinification without skins, fermentation at 14-16°C controlled temperature, maturing in stainless steel containers for 6-8 months and further refining in bottles for 2 months.

Alcohol content achieved: 12.5% Vol.

Colour: straw yellow.

Smell: characterised by intense, persistent fruit aromas with clear notes of golden apple and banana.

Taste: soft, delicate taste impact, with balanced acidity; in the mouth it repeats the fruit sensations perceived by smell; the consistent finish is particularly dry.

Number of bottles produced: 7,500.

Contacts

Società Agricola Pileum srl

Via Maggiore, 26

03010 Piglio (FR)

Tel. +39 0775.256548

Fax +39 0775.234186

Website: www.pileum.it

E-mail: info@pileum.it

Oenologist: Domenico Tagliente

Direct sales at premises: No

Visits to the premises: Yes, with appointment





PIZZIRANI

The Pizzirani farm headquarters are in Paliano and extend over a total area of about two hundred and ten hectares (two of which are destined to vineyard). The magnificent landscape around it makes it one of the most beautiful vineyards of the whole province. Animated by a genuine passion for the land, handed down through the generations, the Pizzirani continue producing an excellent Cesanese del Piglio that is matured and refined in the old farm cellar made in suggestive grottoes dug out of tuff. A place where it is possible to breathe the essence of the Lazio agricultural history; a place worth visiting.



SAN PROCOLO

Type: Red, Cesanese del Piglio DOC.

Grape varieties: Cesanese di Affile 90%, Sangiovese 10%.

Altitude: 170 m. above sea level.

Soil: karstic red clays, grey-brown pozzalanic tuffs.

Training system: bilateral Guyot.

Planting density: 3,000 plants per hectare.

Yield per hectare: 35 q.

Vinification: hand picked, removing-crushing grapes from stalks, maceration in steel tanks for 15 days with two daily fullings, malolactic fermentation in steel, ageing in stainless steel tanks for 8 months and further refining in bottles for 3 months.

Alcohol content achieved: 14% Vol.

Colour: ruby red with purple nuances.

Smell: intriguing, opening onto delicate violet perfumes harmonically blended to notes of black over-ripe fruit on an earthy background.

Taste: appreciated for fruit pulp and the vivacity of tannins; freshness balances the smooth component well; the finish, long and consistent, enriches the fruit tastes with a bitterish vein.

Number of bottles produced: 3,000.

Contacts

Azienda Agricola Pizzirani Ferdinando

Via San Procolo, snc
03018 Paliano (FR)
Tel. +39 338.9616837
Fax +39 0775.533208

Oenologist: Domenico Tagliente
Direct sales at premises: Yes
Visits to the premises: Yes, with appointment



The Poggio alla Meta (the name deriving from the mountain chain towering over the vineyards) came from the collaboration between Prof. Mariano Nicòtina, agronomist and oenologist, and his ex-student Ernesto Anselmo Cioffi, agronomist and expert in wine growing. The company units consist in two vineyards in the Valle de Comino: one in Alvito, in the heart of the DOC Atina area, where red wines are produced, and the other in Pescosolido, where Passerina is produced and where the modern cellar is located. The passion and the competence of Nicòtina and Cioffi, the modern agronomic and phytosanitary techniques (fertilising, brown pruning, cryptogam control thanks to low environmental impact selective agricultural products for useful arthropodofauna, mechanical control of infestants, green pruning, cluster thinning) carried out by specialised workers allow reduced but high quality production.



IL GIOVANE

Type: Red, Atina Cabernet DOC.

Grape varieties: Cabernet Sauvignon 80%, Merlot 15%, Cabernet Franc 5%.

Altitude: 450 m. above sea level.

Soil: clayey, limy.

Training system: spurred cordon.

Planting density: 5,000 plants per hectare.

Yield per hectare: 50 q.

Vinification: hand picked, removing-pressing grapes from stalks, maceration on the skins for 15 days, fermentation at controlled temperature and cold mechanical precipitation, refining in stainless steel for 3 months and further refining in bottles for 6 months.

Alcohol content achieved: 13% Vol.

Colour: deep intense ruby red.

Smell: persuasive with clear fruit notes reminiscent of blueberry, cherry and plum, soft notes of spices and nuts.

Taste: warm, smooth and surrounding the palate, savoury, good body, well structured, a broad silky tannic weave and with a long, perfectly consistent finish.

Number of bottles produced: 6,500.



IL VECCHIO

Type: Red, Atina Cabernet Reserve DOC.

Grape varieties: Cabernet Sauvignon 80%, Merlot 15%, Cabernet Franc 5%.

Altitude: 450 m. above sea level.

Soil: clayey, limy.

Training system: spurred cordon.

Planting density: 5,000 plants per hectare.

Yield per hectare: 50 q.

Vinification: hand picked, removing-pressing grapes from stalks, maceration on the skins for 20 days, fermentation at controlled temperature and cold mechanical precipitation, refining in stainless steel for 3 months, elevation in new barriques for 12 months and further refining in bottles for 9 months.

Alcohol content achieved: 13.5% Vol.

Colour: ruby red tending towards garnet

Smell: complex elegant olfactory range where the aromas of red berry fruit are enhanced by delicate spicy notes.

Taste: gentle power and pleasing smoothness in the mouth, balanced structure, finish sealed by a high-class tannin that brings memories of underbrush, leather and damp earth.

Number of bottles produced: 1,700.



PILUC

Type: White, I.G.T. (Typical Geographic Indication) Frusinate.

Grape varieties: Passerina 100%.

Altitude: 550 m. above sea level.

Soil: sandy, calcareous with prevalent skeleton.

Training system: Guyot.

Planting density: 4,000 plants per hectare.

Yield per hectare: 60 q.

Vinification: hand picked, removing-pressing grapes from stalks, lightly pressed in pneumatic lung, cold mechanical precipitation, fermentation at controlled temperature, refining in stainless steel containers for 3 months



and further refining in bottles for 3 months.

Alcohol content achieved: 12.5% Vol.

Colour: straw yellow.

Smell: emerging on a background of surrounding mineral, floral and fruit sensations (apple above all) and pleasant vegetable tones.

Taste: characterised by flavour and freshness, clear acid shoulder, high dry extract, clean finish.

Number of bottles produced: 5,000.

Other products:

- "Grappa di Cabernet" - grappa obtained from continued distilling of Cabernet Sauvignon skins.

- "Grappa di Merlot" - grappa obtained from continued distilling of Merlot marc.

- "Grappa di Passerina" - grappa obtained from continued distilling of Passerina marc.

- "Grappa di Cabernet" and "Grappa di Passerina" - distilled from Cabernet and Passerina marc, refined in new oak barriques for one year.

Contacts

Poggio alla Meta di Nicotina Simone

Via Chiarenzo Villa Cioffi
03030 Pescosolido (FR)

Tel. +39 0776.886135

Fax +39 0776.820025

Cell. +39 335.6861317 - +39 329.6136542 - +39 388.9448420

Website: www.poggioallameta.it

E-mail: info@poggioallameta.it

E-mail: nicotinasimone@libero.it

Oenologist: Mariano Nicòtina

Agronomist: Ernesto Anselmo Cioffi

Direct sales at premises: Yes

Visits to the premises: Yes, with appointment



The Rapillo farm has its headquarters in Serrone, at the foot of Monte Scalambra, and extends over an area of about three hectares. Enzo and Antonella inherited the company in 2000 and, with full respect for tradition, they totally renewed it by reconvertng the old vineyards, planting new ones and modernising the cellar. The scrupulous selection of grapes on the vine, correct vinification techniques, and above all an extraordinary passion allow these two young producers to obtain wines that are generous, with quality, and capable of transferring to the glass the history and soul of an ancient territory.



SERONERO

Type: Red, Cesanese del Piglio DOC.

Grape varieties: Cesanese Comune 60%, Cesanese di Affile 40%.

Altitude: 400 m. above sea level.

Soil: dark red karstic clays.

Training system: spurred cordon, bilateral Guyot.

Planting density: 4,400 plants per hectare.

Yield per hectare: 70 q.

Vinification: hand picked, removing-crushing grapes from stalks, maceration on skins for 15 days in stainless steel containers with frequent daily repassing of must over the grape dregs, malolactic fermentation in steel, maturation in 12Hl and 35Hl oak casks for 18-24 months and further refining in bottles for 6 months.

Alcohol content achieved: 13% Vol.

Colour: intense ruby red.

Smell: clean and fragrant, clear sensations of plum and sour black cherry and other dark fruits of tropical exuberance.

Taste: appreciated for its simplicity of approach, precision and centrality of fruit, the presence of flavoured tannins, overall balance, good acid reactivity, consistent retro-smell and pleasant length.

Number of bottles produced: 3,500.





RAPILLO - CESANESE DI OLEVANO ROMANO

Type: Red, Cesanese di Olevano Romano DOC.

Grape varieties: Cesanese di Affile 50%, Cesanese Comune 50%.

Altitude: 450 m. above sea level.

Soil: pozzolanic tuffs.

Training system: bilateral Guyot.

Planting density: 3,300 plants per hectare.

Yield per hectare: 70 q.

Vinification: hand picked, removing-crushing grapes from stalks, maceration on skins for 15 days in stainless steel containers with frequent daily repressing of must over the grape dregs, malolactic fermentation in steel, maturation in 12HL and 35HL oak casks for 18-24 months and further refining in bottles for 6 months.

Alcohol content achieved: 14% Vol.

Colour: intense ruby red.

Smell: red fruit preserves, with evident notes of violet, black pepper, china-root and delicate tones hinting at vanilla.

Taste: perfect response to the palate with a warm, smooth, fresh, rightly savoury impact; silky tannins; truly clean mouth; long pleasant finish with fruit returns.

Number of bottles produced: 6,000.



COLLETUFO

Type: Red, I.G.T. (Typical Geographic Indication) Lazio.

Grape varieties: Cesanese Comune 100%.

Altitude: 450 m. above sea level.

Soil: pozzolanic tuffs.

Training system: bilateral Guyot.

Planting density: 3,300 plants per hectare.

Yield per hectare: 90 q.

Vinification: hand picked, removing-crushing grapes from stalks, maceration on skins for 15 days with frequent daily repressing of must over the grape dregs, malolactic fermentation in steel, elevation in Roman chestnut casks for 8-12 months and further refinement in bottles for 3 months.

Alcohol content achieved: 13% Vol.

Colour: ruby red tending towards garnet.

Smell: excellent broad olfactory profile where red berry fruit blends with woody sensations of moss and bark.

Taste: dry clear entry, achieves its balance when smoothness neutralises the initial vivacity of the tannins; good persistence.

Number of bottles produced: 1,500.

Contacts

Azienda Agricola Rapillo di Volpe Antonella Consilia

Via Forese, 54
03010 Serrone (FR)
Tel. +39 0775.595467
Cell. +39 333.6339749

Website: www.vinirapillo.it
E-mail: rapillo.a@libero.it

Oenologist: Domenico Tagliente
Direct sales at premises: Yes
Visits to the premises: Yes, with appointment



Its office in Piglio, in the heart of the DOC region, the company is managed by Massimo Romiti and Vincenzo Cecconi. Care of the vineyards, located in Valle Bianca (the place-name comes from the colour of the clays in the soil), is expertly done, above all for great respect for territory identity and its orographic and herbal characteristics. Vinification is done in a small cellar inside a stone farmhouse, restored according to the criteria of rural construction. The clonal selections of the best strains of the old vineyard, the very high grape quality and correct wine-making techniques produce an excellent Cesanese.



AMARANTO

Type: Red, Cesanese del Piglio DOC.

Grape varieties: Cesanese di Affile 100%.

Altitude: 450 m. above sea level.

Soil: white clays.

Training system: Guyot.

Planting density: 4,500 plants per hectare.

Yield per hectare: 60 q.

Vinification: hand picked, removing-crushing grapes from stalks, maceration on skins for 20 days in stainless steel tanks with frequent hand fullings, malo-

lactic fermentation totally in steel, refining in French oak barriques for 12 months and further refining in bottles for 6 months.

Alcohol content achieved: 14.5% Vol.

Colour: very intense ruby red.

Smell: explosive with immediate clear recognition of ripe sour cherries, pomegranate and other small red fruit on a pleasantly woody background where tertiary tones of moss and damp earth reverberate.

Taste: wine with a great structure, strength and precision of fruit; the well balanced alcohol content gives a pleasant pseudocaloric sensation; the thick tannins are silky, the finish is consistent and enriched by bitterish notes; the IAP is long.

Number of bottles produced: 5,000.

Contacts

Romiti Massimo

Via Tuscolana, 918
00174 Roma
Tel. +39 06.76961716
Fax +39 06.76967653
Cell. +39 333.2190888

E-mail: massimo.romiti@fastwebnet.it

Oenologist: Domenico Tagliente

Direct sales at premises: NO

Visits to the premises: Yes, with appointment





ROSSO DEL BORGO

The Rosso del Borgo company has its office in Piglio, in the heart of the Cesanese del Piglio DOC area, and is managed by the young brilliant Alessandro Carapellotti. The grapes come from the Pedicate vineyard, in an area traditionally suited for wine growing and characterised by a high concentration of rocks. The strictly artisan production is characterised by a limited quantity of bottles, and by high quality standards. In addition to an excellent Cesanese del Piglio, the company is making a name for itself by the successful vinification of local Passerina raisin wine.



PEDICATE

Type: Red, Cesanese del Piglio DOC.

Grape varieties: Cesanese di Affile 100%.

Altitude: 542 m. above sea level.

Soil: grey earthy tuffs with a high concentration of rocks.

Training system: Guyot.

Planting density: 6,000 plants per hectare.

Yield per hectare: 65 q.

Vinification: hand harvesting, removing-crushing grapes from stalks, maceration on skins for 34 days, malolactic fermentation totally in small stainless steel containers, refining in oak barriques for 18 months and further refining in bottles for 6 months.

Alcohol content achieved: 14.5% Vol.

Colour: intense ruby red with purple reflections.

Smell: complex and surrounding olfactory intensity with floral notes of violet associated to hints of underbrush on a pleasant spicy vanilla background.

Taste: is full on the palate, good body, very harmonic, well balanced in the relationship between alcohol warmth, acidity and polyphenolic substances; long persistent finish with pleasant fruit returns.

Number of bottles produced: 4,000.



PUCCIO

Type: Red, I.G.T. (Typical Geographic Indication) Lazio.

Grape varieties: Cesanese di Affile 60%, Sangiovese 40%.

Altitude: 412 m. above sea level.

Soil: clayey.

Training system: Guyot.

Planting density: 5,000 plants per hectare.

Yield per hectare: 75 q.

Vinification: hand harvesting, removing-crushing grapes from stalks, maceration on skins for 15-20 days, malolactic fermentation in stainless steel containers, refining in oak barriques for 6 months, further refining in bottles for 2 months.



Alcohol content achieved: 13,5% Vol.

Colour: ruby red.

Smell: sincere with sensations of red fruit in the forefront.

Taste: smooth entry with the centre of the mouth on fruit tones, good structure, thick tannin but suitably extracted, bitter persistent aftertaste.

Number of bottles produced: 5,500.



SOLERTE

Type: Passito white, I.G.T. (Typical Geographic Indication) Lazio.

Grape varieties: Passerina 100%.

Altitude: 498 m. above sea level.

Soil: earthy tuffs with a high concentration of rocks.

Training system: Guyot.

Planting density: 5,000.

Yield per hectare: 80 q.

Vinification: hand harvested, fading on the plant for about 15 days, dehydration of grapes on lines to prevent crushing, grapes removed by hand one by one, very slow maceration-refining in 100 litre oak carats for a period in proportion to wine maturation.

Alcohol content achieved: 16% +4 Vol.

Colour: golden yellow tending to amber.

Smell: ample and intense with strong aromas of honey, butter and white peach preserves.

Taste: surrounding, elegant, good balance, sweetness never overdone and smoothness coexist perfectly with the good acid vein typical of young wines and make for pleasant drinking. Excellent persistence.

Number of bottles produced: 1,500.

Contacts

Rosso del Borgo di Carapellotti Alessandro

Via Borgo Sant'Antonio, 64
03010 - Piglio (FR)
Tel. +39 360.614516
Fax +39 0775.502190

Website: www.rossodelborgo.com
E-mail: info@rossodelborgo.com

Oenologist: Domenico Tagliente
Direct sales at premises: Yes
Visits to the premises: Yes, with appointment





The Sinibaldi Maria Elena farm is located in Paliano and extends over an area of nine hectares (three of which are planted with vineyards). The family run farm preserves the cultivation of ancient local grapevines, grown with no grafts. Absolutely traditional vinification methods are used in the cellar, without the use of innovative technologies.



BOSCO CASTELLO - FRUSINATE ROSSO

Type: Red, I.G.T. (Typical Geographic Indication) Frusinate.

Grape varieties: Cesanese di Affile 40%, Bommino 40%, Ciliegiole 20%.

Altitude: 400 m. above sea level.

Soil: tufaceous veined with clay.

Training system: spurred cordon and Guyot.

Planting density: 5,000 plants per hectare.

Yield per hectare: 120 q.

Vinification: hand picking, removing-crushing of grapes from stalks, alcoholic fermentation in stainless steel tanks and in vitrified cement tanks remaining at length

on the skins and frequent repassing and fulling of must over the grape dregs, malolactic fermentation totally in steel with refining for 6-8 months and further refining in bottles for 6 months.

Alcohol content achieved: 12.5% Vol.

Colour: bright ruby red.

Smell: good impact with full aromas of cherry and other red berry fruit.

Taste: smooth, good body, the fruited tone extends fresh, supported by tannins well present but silky; when swallowed reveals an excellent persistence and a pleasant savoury note.

Number of bottles produced: 10,000.



BOSCO CASTELLO PASSERINA DEL FRUSINATE

Type: White, I.G.T. (Typical Geographic Indication) Frusinate.

Grape varieties: Passerina 80%, Bellone, Malvasia puntinata, Pagadebiti and Beglio Bono 20%.

Altitude: 400 m. above sea level.

Soil: tufaceous veined with clay.

Training system: Guyot.

Planting density: 5,000 plants per hectare.

Yield per hectare: 140 q.

Vinification: hand picked, removing-crushing grapes from stalks, light passage on skins for 24-36 hours, alcoholic fermentation in steel and fibreglass tanks with frequent



decanting, refining for 6 months, clarification by natural decanting.

Alcohol content achieved: 12% Vol.

Colour: intense clear straw-yellow.

Smell: intense and persistent, fine, broad, with hints of yellow peach.

Taste: dry, harmonic, sapid and good continuity; a pleasant acid back leads it to a clean dry finish.

Number of bottles produced: 5,000.

Other products:

- "Santa Maria" - aromatic white wine obtained from both White and Yellow Moscato grapes coming from no-graft vineyards cultivated on the hills of Santa Maria di Pugliano.

Contacts

Azienda Agricola Sinibaldi Maria Elena

Via Bosco Castello, 33

03018 Paliano (FR)

Tel. +39 0775.533069

Cell. +39 347.1768774

E-mail: boscocastello@libero.it

Consultant: Maurizio Pezza

Direct sales at premises: Yes

Visits to the premises: Yes, with appointment





TERRE DEL CESANESE

The Terre del Cesanese cooperative began work in 1999 when a group of agriculturists decided to place a stake on the potential of local grapes. The ambitious project was founded on vine experimentation, on the selection and multiplication of the best Cesanese mother plants, on the continuing relationship with the university and the main institutes for wine-growing. Ageing the wine was done in large carats and casks inside the cellar of the old De Antiochia castle of Piglio (where the rock lends excellent humidity and temperature conditions so that there is no need for artificial climate control). Work in the vineyards and cellar were carried out and coordinated by the eclectic president Pierluca Proietti, aided by the experience of the oenologist Domenico Tagliente.



COLLE VIGNALI

Type: Red, Cesanese del Piglio DOC.

Grape varieties: Cesanese di Affile 100%.

Altitude: 350 m. above sea level.

Soil: earthy tuffs with high content of karstic clays.

Training system: spurred cordon.

Planting density: 3,300-4,800 plants per hectare.

Yield per hectare: 55 q.

Vinification: hand harvesting, vinification in 25 quintal stainless steel containers, maceration on skins for 21 days, refining in large 10 quintal Slavonia oak casks for 23 months, natural decantation without filtering, further refining in bottles for 24 months.

Alcohol content achieved: 15% Vol.

Colour: dark garnet.

Smell: initially scorbutic - in the good meaning of genuineness - smell quickly becomes deep and elegant, and opens to aromas of underbrush, red berry fruit, sour cherry and violet, harmoniously accompanying to soft mineral notes.

Taste: deep wine, warm, appealing, seductive, with an elegant tannic weave that is never overpowering, decided taste, chewable fruit that reverberates in an unending finish.

Number of bottles produced: 4,000.



TRIFORA

Type: Red, Cesanese del Piglio DOC.

Grape varieties: Cesanese di Affile 100%..

Altitude: 400 m. above sea level

Soil: pozzolanitic tuffs.

Training system: Guyot.

Planting density: 2,500-3,000.

Yield per hectare: 65 q.

Vinification: hand harvesting, vinification in 25 quintal stainless steel containers, maceration on skins for 15 days, refining in French oak kegs for 18 months, natural decantation without filtering,



further refining in bottles for 4 months.

Alcohol content achieved: 14% Vol.

Colour: clear garnet.

Smell: intense sour black cherry perfume accompanied by hints of soft fruit and violet and by delicate eucalyptus balsamic notes.

Taste: smooth, warm, characterised by the excellent balance between tannins and flavours. Long persistent finish.

Number of bottles produced: 11,000.



GERZO

Type: White, I.G.T. (Typical Geographic Indication) Frusinate.

Grape varieties: Passerina 100%.

Altitude: 450 m. above sea level.

Soil: red clays with high bone presence.

Training system: Guyot.

Planting density: 4,000 plants per hectare.

Yield per hectare: 60 q.

Vinification: double maturing, hand harvested, removing-crushing of grapes from stalks, soft pressing, white vinification at controlled temperature of 11°C for 20 days, maturation in acacia casks and stainless steel tanks for 6 months, further refining in bottles for 2-3 months.

Alcohol content achieved: 13% Vol.

Colour: golden yellow.

Smell: olfactory structure elegant and quite complex that highlights the aromas of white fruit, floral hints (yellow flowers), notes of Mediterranean spices (rosemary, thyme and oregano) and fresh herbs (sage).

Taste: wine with fine balance and harmony, full body gives sensations of pleasant flavour; long dry finish where mineral and almond notes emerge.

Number of bottles produced: 4,000.

Contacts

Terre del Cesanese s.c.a.r.l.

Via Maggiore, 105
03010 Piglio (FR)

Tel. +39 0775.502356 - Fax +39 0775.502499

Cell. +39 349.7527681

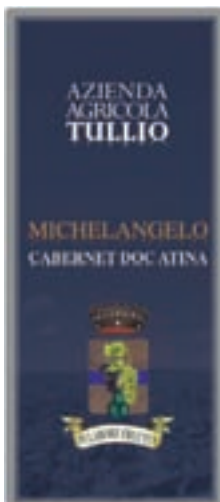
E-mail: terredelcesanese@gmail.com

Oenologists: Domenico Tagliente and Pierluca Proietti

Direct sales at premises: Yes

Visits to the premises: Yes, with appointment

The Tullio farm dusted off the old family wine-making traditions and began work in 1999 in Gallinara, in the Comino Valley. The company has ICEA organic certification, makes wines according to traditional methods using only grapes obtained from a medium-short pruning system and coming from their own vineyards that are set out on the gentle hills particularly suited to cultivating grapes.



MICHELANGELO

Type: Red, Atina Cabernet DOC.

Grape varieties: Cabernet Sauvignon and Cabernet Franc 85%, Syrah 10%, Merlot 5%.

Altitude: 400-500 m. above sea level.

Soil: prevalently tufaceous with percentages of clay and sandy lime.

Training system: Guyot.

Planting density: 3,500 plants per hectare.

Yield per hectare: 80 q.

Vinification: hand picked, removing-crushing grapes from stalks, maceration on skins for 10-15 days at low temperatures, alcoholic fermentation partially with starters of native yeasts, malolactic fermentation entirely in steel, maturation in stainless steel tanks for 6 months and further refining in bottles for 3 months.

Alcohol content achieved: 13% Vol.

Colour: intense ruby red.

Smell: an elegant complex of perfumes with red berry fruit in the foreground accompanied by pleasant floral aromas of violet.

Taste: good body, warm, complex, tannin present but adequately extracted and a persistent finish with memories of soft fruit and green bell peppers.

Number of bottles produced: 40,000.



LA FORNACE

Type: White, I.G.T. (Typical Geographic Indication) Lazio.

Grape varieties: Malvasia 70%, Chardonnay 20%, Sauvignon 10%.

Altitude: 400 m. above sea level.

Soil: limy-sandy.

Training system: Guyot.

Planting density: 3,500 plants per hectare.

Yield per hectare: 120 q.

Vinification: hand picked, soft pressing, pressing of whole clusters, cold static clarification, fermentation using native yeast starters, complete malolactic fermentation, refining in steel for 5 months and further refining in bottles for 4-5 months.



Alcohol content achieved: 12.5% Vol.

Colour: intense straw-yellow.

Smell: olfactory beginning entrusted to delicate floral notes immediately followed by aromas of exotic fruit and ripe yellow fruit.

Taste: voluminous on the palate, structured, with a good concentration of fruit and nice freshness that dominates the alcohol. Pleasantly long finish.

Number of bottles produced: 15,000.



MASTRO FILIPPO

Type: Red, Atina Cabernet DOC.

Grape varieties: Cabernet Sauvignon and Cabernet Franc 85%, Syrah 10%, Merlot 5%.

Altitude: 400-500 m. above sea level.

Soil: prevalently tufaceous with percentages of clay and sandy lime.

Training system: Guyot.

Planting density: 3,500 plants per hectare.

Yield per hectare: 80 q.

Vinification: hand picked, removing-crushing grapes from stalks, maceration on skins for 15 days at low temperatures, alcoholic fermentation partially with starters of native yeasts, malolactic fermentation entirely in steel, refining in stainless steel for 6 months, elevation in French

oak barriques for 12 months and further persistence in bottles for 3 months.

Alcohol content achieved: 13.5% Vol.

Colour: ruby red tending towards garnet.

Smell: characterised by aromas of small dark berry fruit and light spicy notes.

Taste: full, balanced, broad tannic weave and consistent retronasal.

Number of bottles produced: 20,000.



SANTA MARIA

Type: Rosé, table Wine.

Grape varieties: Syrah 100%.

Altitude: 400-500 m. above sea level.

Soil: prevalently tufaceous with percentages of clay and sandy lime.

Training system: Guyot.

Planting density: 3,500 plants per hectare.

Yield per hectare: 80 q.

Vinification: hand picked, brief maceration on skins for 24 hours at a temperature below 12°C, fermentation in stainless steel containers for 20-25 days, refining in bottles.

Alcohol content achieved: 14% Vol.



Colour: rose petal with purplish reflections.

Smell: appreciable olfactory precision highlighting dense compact perfumes of soft fruits (cherry, strawberry, blackberry, black currant) and light balsamic nuances.

Taste: fine, balanced, smooth, enriched by a round, mellow fragrant fruit return; body is well supported by a discreet extract and a good acid vein; pleasant to drink.

Number of bottles produced: 4,000.

Contacts

Azienda Agricola Tullio srl

Via Ex Strada Provinciale per Forca D'Acero, 446
03040 Gallinaro (FR)
Tel/Fax +39 0776.695171
Cell. +39 329.4193320

Website: www.cantinatullio.it
E-mail: info@cantinatullio.it

Oenologist: Mario Ercolino
Direct sales at premises: Yes
Visits to the premises: Yes, with appointment



The Sugamele Vineyards are located in the municipality of Piglio and are one of the most authentic examples of rural tradition. Roberto Sugamele, through the passion handed down to him from his father, Domenico, and his mother, Rosa, personally cares for the vines that produce two excellent Cesanese wines. In the vineyard - which was renewed leaving intact the old valuable stocks - grassing is done and much manual tillage. Ageing the wines is done in the old cellar dug out of the rock, while modernisation works are being completed in the new vinification cellar.



CESANESE DEL PIGLIO

Type: Red, Cesanese del Piglio DOC.

Grape varieties: Cesanese di Affile 100%.

Altitude: 300-330 m. above sea level.

Soil: red karstic clays.

Training system: Guyot.

Planting density: 4,000 plants per hectare.

Yield per hectare: 80 q.

Vinification: hand picked, removing-crushing grapes from stalks, maceration on skins in chestnut tubs for 24 days with frequent fullings and repressing of must over the grape dregs, hand pressing, malolactic fermentation in barriques, maturation in barriques for 14-15 months and further refinement in bottles for 4 months.

Alcohol content achieved: 13.5% Vol.

Colour: intense ruby red.

Smell: broad with red fruit and sour cherries in spirit, marked by tones of vanilla, cloves and leather.

Taste: warm, lively and airy, the energetic tannic presence leads to long memories of cherry; good to drink and consistent finish.

Number of bottles produced: 2,500.



ARMONIA

Type: Passito Red, I.G.T. (Typical Geographic Indication) Lazio.

Grape varieties: Cesanese di Affile 100%.

Altitude: 300-330 m. above sea level.

Soil: red karstic clays.

Training system: Guyot.

Planting density: 4,000 plants per hectare.

Yield per hectare: 60 q.

Vinification: hand picked, withering in a fruit shed for 4 months, removing grapes from stalks by hand, soft pressing, maceration in chestnut tubs for 60 days, maturation in 50 litre vats for 24 months and further refining in bottles for 4 months.

Alcohol content achieved: 16% +3 Vol.

Colour: very intense ruby red.

Smell: develops intense perfumes of cherry, black currant and plum preserves, delicate notes of violet and spicy hints on a pleasantly balsamic background.

Taste: soft surrounding palate characterised by evident creaminess, compensated by a good acid vein that invites drinking; consistent fruit and balsamic returns that persist at length at the finish.

Number of bottles produced: 600.

Contacts

Vigne Sugamele di Sugamele Roberto

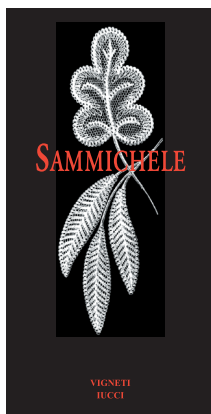
Viale Umberto I, 1
03010 Piglio (FR)
Tel. +39 0775.502332

E-mail: sugamele@libero.it

Oenologist: Daniele Proietti
Direct sales at premises: Yes
Visits to the premises: Yes, with appointment



This historical company is run by Giuseppe Iucci who, as a lawyer, combines a visceral passion (inherited from his grandfather Benedetto) with an in-depth knowledge of wines. The company's main office and the vinification cellar are located in Sant'Elia Fiumerapido, a few kilometres from the famous Montecassino Abbey. The Iucci vineyards were established in 1910 and have been bottled only since 1990. Due to special care for the company vineyards, perfect adaptation of the vines to the territory, correct vinification, in a few years good quality wines were produced.



SAMMICHELE

Type: Red, Atina Cabernet DOC.

Grape varieties: Cabernet Sauvignon and Cabernet Franc 85%, Syrah and Merlot 15%.

Altitude: 300 m. above sea level.

Soil: tufaceous clay.

Training system: spurred cordon.

Planting density: 4,500 plants per hectare.

Yield per hectare: 65 q.

Vinification: hand picked, removing-crushing grapes from stalks, maceration on skins for 20-25 days, alcoholic and malolactic fermentation total in stainless steel, refining in steel for 10 months and further refining in bottles for 3 months.

Alcohol content achieved: 13% Vol.

Colour: concentrated ruby red.

Smell: broad, warm, intense, permeated by tones of ripe red fruit accompanied by vegetable sensations (green bell peppers and cut grass) and delicate spicy notes of black pepper.

Taste: wine with a structure that is long-limbed, dry, savoury and with a finish that is long and very drinkable.

Number of bottles produced: 12,500.



TENUTA LA CRETA - MERLOT

Type: Red, I.G.T. (Typical Geographic Indication) Frusinate.

Grape varieties: Merlot 90%, Syrah and Cabernet Sauvignon 10%.

Altitude: 300 m. above sea level.

Soil: tufaceous clay.

Training system: spurred cordon.

Planting density: 4,500 plants per hectare.

Yield per hectare: 85 q.

Vinification: hand picked, removing-crushing grapes from stalks, maceration on skins for 20-25 days, alcoholic and malolactic fermentation totally in stainless steel, maturation in steel for 10 months and further refining in bottles for 3 months.

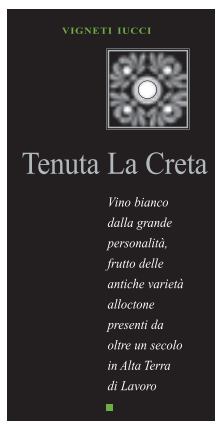
Alcohol content achieved: 13% Vol.

Colour: bright ruby red.

Smell: clear aromas of red berry fruit and coffee on a herb background.

Taste: smooth, lively, well balanced in flavour and freshness. Excellent fruit returns in the finish.

Number of bottles produced: 10,000.



TENUTA LA CRETA - MERLOT

Type: White, I.G.T. (Typical Geographic Indication) Lazio.

Grape varieties: Chardonnay 60%, Sauvignon Blanc 40%.

Altitude: 300 m. above sea level.

Soil: tufaceous clay.

Training system: spurred cordon.

Planting density: 4,500 plants per hectare.

Yield per hectare: 75 q.

Vinification: hand picked, removing-crushing grapes from stalks, cryomaceration, soft pressing, fermentation in stainless steel vats at controlled temperature, refining in steel for 5-6 months and further refining in bottles for 2 months.

Alcohol content achieved: 13% Vol.

Colour: intense straw-yellow.

Smell: pleasant and complex, with outstanding floral notes (acacia and hawthorn), aromas of white and yellow fruit, grassy sensations. Good olfactory persistence.

Taste: harmonic, smooth, with the Annurca apple that stresses its perfect fruit integrity and a pleasing savoury vein.

Number of bottles produced: 8,000.

Contacts

Vigneti Iucci Società Agricola GA.VIN. srl

Company:

Località La Creta

03049 - Sant'Elia Fiumerapido (FR)

Vinification cellar:

Via Cupa, 208

03049 - Sant'Elia Fiumerapido (FR)

Tel. +39 0776.311883 - +39 0776.312013

Fax +39 0776.311005

Website: www.vignetiucciisantelia.info

E-mail: studio.iucci@libero.it

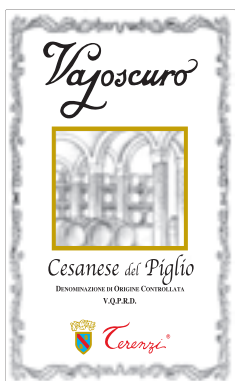
Oenologist: Daniele Di Mambro

Direct sales at premises: Yes

Visits to the premises: Yes, with appointment



The historic Vini Giovanni Terenzi company, founded at the end of the fifties, is located in La Forma, in the municipality of Serrone, and is totally family run. Giovanni, his wife Santa and their three children, Armando, Pina and Maria personally look after the vineyards and the cellar, take care of management and handle marketing their products. The company extends over an area of about ten hectares. The excellent exposure of the vineyards, the objective value of the vines that are planted there (prevalently the native Cesanese di Affile and Passerina), the machinery and cutting edge technology, but above all the traditional approach to production, give the company its great and well-deserved success.



VAJOSCURO

Type: Red, Cesanese del Piglio DOC.

Grape varieties: Cesanese di Affile 100%.

Altitude: 450 m. above sea level.

Soil: medium mix, dry with stones.

Training system: spurred cordon.

Planting density: 3,000 plants per hectare.

Yield per hectare: 65 q.

Vinification: hand picked, removing-pressing grapes from stalks, maceration on the skins at controlled temperature for 20 days in steel tanks, refining in oak casks for 11-12 months and further refining in bottles for 8-10 months.

Alcohol content achieved: 14% Vol.

Colour: intense ruby red.

Smell: important profile blending aromas of sour cherry and plum preserves to delicate hints of violet, on a slightly spicy background.

Taste: warm, body, volume, soft surrounding tannins, great balance and pleasantness, long IAP.

Number of bottles produced: 2,500.



COLLEFORMA

Type: Red, Cesanese del Piglio DOC.

Grape varieties: Cesanese di Affile 100%.

Altitude: 450 m. above sea level.

Soil: medium mix, dry.

Training system: spurred cordon.

Planting density: 3,000 plants per hectare.

Yield per hectare: 75 q.

Vinification: hand picked, removing-crushing grapes from stalks, maceration on skins at controlled temperature for 25 days in steel tanks, refining in French oak barriques for the first 3 months, then in steel for 9

months and further refining in bottles for 10 months.

Alcohol content achieved: 14% Vol.

Colour: ruby with evident violet inclinations.

Smell: skilful interpretation of the variety, elegant nose with clear perfumes of black currant and cherry preserves that tend towards notes of violet.

Taste: intense, full, with body, decided in its typicality, offers a close tannic weave, a precise acid component and a lightly vanilla finish.

Number of bottles produced: 5,000.



VELOBRA

Type: Red, Cesanese del Piglio DOC.

Grape varieties: Cesanese di Affile 90%, Sangiovese 10%.

Altitude: 400 m. above sea level.

Soil: medium mix, clayey.

Training system: spurred cordon.

Planting density: 3,000 plants per hectare.

Yield per hectare: 90 q.

Vinification: hand picked, removing-pressing grapes from stalks, maceration on the skins for 10 days at controlled temperature lower than 30°C with selected yeasts, slow drawing off and fermentation for 20 days, refining in steel for 8 months and further refining in bottles for 3-4 months.

Alcohol content achieved: 13.5% Vol.

Colour: intense ruby red with purple reflections.

Smell: fresh, intense and captivating, marked by clear hints of cherry and plum.

Taste: pleasant to drink, in the mouth it is meaty, lively and with a well centred balance; finishing freshness is good accompanied by persistent fruit returns.

Number of bottles produced: 15,000.



COLLE SAN QUIRICO

Type: Red, Cesanese di Olevano Romano DOC.

Grape varieties: Cesanese di Affile 50%, Cesanese Comune 50%.

Altitude: 350 m. above sea level.

Soil: clayey.

Training system: spurred cordon.

Planting density: 3,500 plants per hectare.

Yield per hectare: 100 q.

Vinification: hand picked, removing-pressing grapes from stalks, maceration on the skins for 12 days at controlled temperature lower than 30°C, slow fermentation for 20 days, refining in steel for 7 months and further refining in bottles for 3 months.



Alcohol content achieved: 13% Vol.

Colour: intense ruby red.

Smell: definite fruit fragrances (clear hints of ripe plum and currant) and delicate balsamic touches of mint.

Taste: warm, persistent, very linear; not lacking in body and tannin but both are united by great balance; persistent finish.

Number of bottles produced: 5,000.



CESANESE DEL PIGLIO

Type: Red, Cesanese del Piglio DOC.

Grape varieties: Cesanese Comune 85%, Sangiovese, Montepulciano and Barbera 15%.

Altitude: 450 m. above sea level.

Soil: medium mix, dry.

Training system: spurred cordon.

Planting density: 3,500 plants per hectare.

Yield per hectare: 120 q.

Vinification: hand picked, removing-pressing grapes from stalks, maceration on the skins for 10-12 days, refining in steel for 6-8 months and further refining in bottles for 2 months.

Alcohol content achieved: 12.5% Vol.

Colour: ruby red.

Smell: vinous with aromas of sour black cherry and violet.

Taste: dry, easy to drink, medium length finish and pleasantly bitterish after-taste.

Number of bottles produced: 25,000.



PASSERINA DEL FRUSINATE VILLA SANTA

Type: White, I.G.T. (Typical Geographic Indication) Frusinate.

Grape varieties: Passerina 100%.

Altitude: 350-380 m. above sea level.

Soil: clayey.

Training system: sapling.

Planting density: 3,000 plants per hectare.

Yield per hectare: 95 q.

Vinification: hand picked, soft pressing of grapes with no skins in a steel lung press, fermentation at controlled temperature of 18°C for approx. 20 days with selected yeasts, refining in steel for 6 months and further refining in bottles for 3 months.

Alcohol content achieved: 13% Vol.



Colour: deep straw-yellow with pale green reflections.

Smell: fine and fragrant with sharp notes of yellow peach.

Taste: good taste vigour exalting warmth, volume and cleanliness; coherent fruited aftertaste.

Number of bottles produced: 10,000.



PASSERINA DEL FRUSINATE

Type: White, I.G.T. (Typical Geographic Indication) Frusinate.

Grape varieties: Passerina 85%, Trebbiano 15%.

Altitude: 350-380 m. above sea level.

Soil: clayey.

Training system: sapling.

Planting density: 3,000 plants per hectare.

Yield per hectare: 110 q.

Vinification: hand picked, soft pressing of grapes with no skins in a steel lung press, fermentation at controlled temperature of 18°C for approx. 20 days with selected yeasts, refining in steel for 6 months and further refining in bottles for 3 months.

Alcohol content achieved: 11.5% Vol.

Colour: straw-yellow with pale green reflections.

Smell: neat clean floral beginning, enriched by aromas of yellow pulp fruit and cut grass.

Taste: clean, dry, crisp in its invitation to drink.

Number of bottles produced: 20,000.



ROSATO DEL FRUSINATE

Type: Rosé, I.G.T. (Typical Geographic Indication) Frusinate.

Grape varieties: Cesanese di Affile 100%.

Altitude: 450 m. above sea level.

Soil: medium mix, dry.

Training system: spurred cordon.

Planting density: 3,000 plants per hectare.

Yield per hectare: 70 q.

Vinification: hand picked, brief maceration on skins for 2 days at a temperature below 12°C, fermentation in stainless steel containers for 20-25 days, refining in bottles.

Alcohol content achieved: 13% Vol.

Colour: pink claret.

Smell: opens with a pleasant fruit aroma of cherry and pomegranate, followed by rose hip floral sensations.

Taste: appreciable freshness, flavour and light body; good persistence.

Number of bottles produced: 2,500.





DELICIOUS

Type: Red, I.G.T. (Typical Geographic Indication) Lazio.

Grape varieties: Cesanese di Affile 50%, Sangiovese 50%.

Altitude: 350 m. above sea level.

Soil: medium blend, tending to clayey.

Training system: spurred cordon.

Planting density: 3,500 plants per hectare.

Yield per hectare: 110 q.

Vinification: hand picked, maceration for 4 days at controlled temperature, fermentation interrupted with repeated filtering, refining in steel for 4 months.

Alcohol content achieved: 8% +4 Vol.

Colour: medium intense ruby red.

Smell: perfumes of infused red fruit, refined with a balsamic note of mint.

Taste: caressing, smooth, surrounding body, good creaminess given the glyceric vein.

Number of bottles produced: 3,000.

Contacts

Vini Giovanni Terenzi
Az. Agr. Villa Santa di Terenzi Armando Sas

Via Prenestina, 140

Loc. La Forma

03010 Serrone (FR)

Tel. +39 0775.595466 - +39 0775.594286

Fax +39 0775.595466

Website: www.viniterenzi.com

E-mail: terenzigiovanni@libero.it

Oenologist: Roberto Mazzer

Direct sales at premises: Yes

Visits to the premises: Yes, with appointment



VINICOLA NARDELLI

Paride Nardelli manages the family company, Vinicola Nardelli, with great passion and with the help of his father Antonio. The company was founded by grandfather Sabato back in 1925. In 1988 the Nardelli Cabernet Sauvignon label first appeared (though limited to a restricted, privileged circle of friends and relatives). In 1991 Antonio acquired a small plot planted with Cabernet Sauvignon, in Atina, Colle Melone (where the company office is located today), where he started his ambitious wine producing project which, by capitalising on years of experience, enables him to perfectly integrate the type of vine and respect for tradition, with innovation and technological progress and hence produce excellent wines. The company motto is unmistakeable: "from the grape to the bottle".



MEFITIS

Type: Red, Atina Cabernet DOC.

Grape varieties: Cabernet Sauvignon 85%, Merlot 10%, Syrah 5%.

Altitude: 350 m. above sea level.

Soil: clayey, limy.

Training system: spurred cordon.

Planting density: 3,600 plants per hectare.

Yield per hectare: 80 q.

Vinification: hand harvesting, removing-crushing grapes from stalks, maceration on skins for 15 days, malolactic fermentation stainless steel, refining in small oak barriques for 8-12 months and further

refining in bottles for 6 months.

Alcohol content achieved: 13% Vol.

Colour: consistent ruby red.

Smell: an intense, ample, surrounding aromatic structure; the perfumes, initially marked by red berry fruit (currant above all), open to pleasant aromas of ripe bell pepper and aubergine and blend with evident vanilla and liquorice.

Taste: warm, full, good body, soft surrounding notes lengthen in the ripe fruit in a pleasantly persistent way.

Number of bottles produced: 1,500.



AMPELOS

Type: Red, Atina Cabernet DOC.

Grape varieties: Cabernet Sauvignon 85%, Merlot 10%, Syrah 5%.

Altitude: 250-350 m. above sea level.

Soil: clayey.

Training system: spurred cordon.

Planting density: 3,600 plants per hectare.

Yield per hectare: 80 q.

Vinification: hand picked, removing-crushing grapes from stalks, maceration on skins for 15 days, maleolactic fermentation in stainless steel



containers, refining in steel for 5 months and further refining in bottles for 2 months.

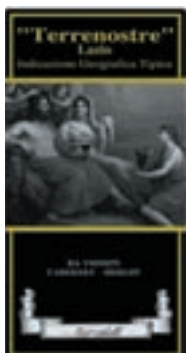
Alcohol content achieved: 13% Vol.

Colour: bright ruby red.

Smell: intense in the fruity perfumes of underbrush that vanish to delicate herbal sensations.

Taste: fresh, savoury, right balance; the pleasing fruit sensations return in a long, slightly almond finish.

Number of bottles produced: 5,000.



TERRENOSTRE - IGT LAZIO ROSSO

Type: Red, I.G.T. (Typical Geographic Indication) Lazio.

Grape varieties: Cabernet Sauvignon 50%, Merlot 50%.

Altitude: 350 m. above sea level.

Soil: clayey, limy.

Training system: spurred cordon.

Planting density: 3,600 plants per hectare.

Yield per hectare: 80 q.

Vinification: hand picked, careful cluster selection, removing-crushing grapes from stalks, maceration on skins for 15 days, malolactic fermentation in stainless steel, maturation in steel for 6-8 months and further refining in bottles for 3 months.

Alcohol content achieved: 12% Vol.

Colour: intense ruby red.

Smell: rich complex cherry perfume; herbal and lightly spiced notes complete the olfactory spectrum.

Taste: composed and balanced to the palate, right structure and smooth tannic weave; fruited persistence is good.

Number of bottles produced: 5,000.



TERRENOSTRE - IGT LAZIO BIANCO

Type: White, I.G.T. (Typical Geographic Indication) Lazio.

Grape varieties: Sauvignon Blanc 50%, Chardonnay 50%.

Altitude: 350 m. above sea level.

Soil: clayey, limy.

Training system: spurred cordon.

Planting density: 3,500 plants per hectare.

Yield per hectare: 70 q.

Vinification: hand picked, removing-pressing grapes from stalks, maceration on the skins for 10 days, refining in stainless steel tanks for 6 months.

Alcohol content achieved: 12% Vol.

Colour: straw yellow.

Smell: sweet notes of orange blossoms that accompany peach and tropical fruit stand out to the nose.



Taste: good blend of smoothness and flavour; a lightly acid vein gives the right vivacity and pleasing freshness.

Number of bottles produced: 3,000.

Contacts

Vinicola di Nardelli Paride

Via Colle Melone, 187
03040 - Gallinara (FR)
Tel. +39 0776.691964
Fax +39 0776.693491

Website: www.vininardelli.com
E-mail: info@vininardelli.com

Oenologist: Emanuele Primi
Direct sales at premises: Yes
Visits to the premises: Yes, with appointment







— Liquors and distillates

Located in the old centre of Alatri, the company is characterised by artisan production of high quality liqueurs based on cold infusions of seasonable herbs and fruit, which they prepare themselves and leave to macerate for a long time. The common element in all Colazingari products is respect for the old family recipes, dating back as far as 1830.



SAMBUCA FINA

Type: Sweet liqueur.

Ingredients: hydrated alcohol, sugar, infusion of natural herbs and aromas.

Processing: infusion of herbs in a hydroalcoholic solution with maturation of at least 20 days, then processed with the other ingredients, filtering, further refining in bottles for at least 15 days.

Alcohol content achieved: 40% Vol.

Colour: straw-yellow with amber reflections.

Smell: offers a high aromatic intensity, marked by star anise.

Taste: typical taste of elder: sweet, smooth, but determined. Long, pleasant persistence.

Number of bottles produced: 5,000.



RATAFIA CIOCIARA

Type: Corroborating aperitif.

Ingredients: alcohol, water, sugar, sour cherries, Cesanese del Piglio DOC wine.

Processing: infusion of alcohol, sour cherries and wine for at least 60 days; for refining, subsequent mix with other ingredients, bottling.

Alcohol content achieved: 25% Vol.

Colour: deep ruby red.

Smell: characterised by the good body perfume of bitter cherry.

Taste: palatable, dry, good volume; leaves a clean mouth.

Number of bottles produced: 5,000.



NOCINO CIOCIARO

Type: Digestive liqueur.

Ingredients: nut cupule, hydrated alcohol, sugar, natural aromas, pure caramel.

Processing: infusion of nut cupules in a hydroalcoholic solution with maturation of at least 60 days, then processed with the other ingredients, filtering, further refining in bottles for 10 days.

Alcohol content achieved: 42% Vol.

Colour: black.

Smell: delicate nut aroma.

Taste: fragrant, with body, moderately mellow, harmonic.

Number of bottles produced: 2,000.

Other products:

- "Anicetto al caffè" - liqueur based on anise and coffee.
- "Grappa Rovere della Grangia" - grappa obtained by mixing two distillates of select marc.
- "Amaro laziale" - digestive based on herbs (once called "Amaro Balilla").

Contacts

Antica Fabbrica Liquori Piccola Società Coop a r.l.

Via S.S. Trinità, 36/38
03011 Alatri (FR)
Tel. +39 0775.447242
Fax +39 0775.44724252

E-mail: liquori.colazingari@tiscali.it

Direct sales at premises: No
Visits to the premises: No



The Fazio company was established in 1999, in Alvito, on the Lazio side of the National Park of Abruzzi, Lazio and Molise, and is run by Valerio Fazio and his wife Carol Ann Anderson. Production, which comes from old traditions handed down from generation to generation and is characterised by artisan, organic processes, has a structure that ranges from cosmetics (made with natural aromas extracted from herbs and fruit grown on site), to extra virgin olive oil, chocolate, nougats, preserves, tisanes, flowers, medicinal herbs and, naturally, liqueurs, and more recently wines.



AMARO FAZIO

Type: Bitters.

Ingredients: hydrated alcohol, sugar, natural herbs and aromas.

Processing: infusion for 6 months, bottling.

Alcohol content achieved: 40% Vol.

Colour: dark brown.

Smell: fresh, intense, evident notes of laurel and cloves.

Taste: good harmony of the herbs, pleasant sweet-bitter contrast.

Number of bottles produced: 800.



RATAFIA

Type: Fortified wine.

Ingredients: hydrated alcohol, infusion of sour black cherries, sugar, red wine and natural aromas.

Processing: infusion of wine, sour black cherries and sugar for 40 days, addition of alcohol, bottling.

Alcohol content achieved: 21% Vol.

Colour: intense ruby red with purple reflections.

Smell: intense, vinous, with aromas of ripe red fruit in which the sour black cherry prevails.

Taste: pleasantly smooth and good persistence.

Number of bottles produced: 4,500.



GRAPPA SELVATICA

Type: Distillate.

Ingredients: grappa, wild cherries.

Processing: infused with wild cherries for 2 years, bottling.

Alcohol content achieved: 40% Vol.

Colour: transparent with faint rosé reflections.

Smell: intense, delicately fruity.

Taste: smooth with a characteristic bittersweet aroma, good taste-smell correspondence.

Number of bottles produced: 1,000.

The Gocce company was established in Sora in 2007 and is run by young Dario Ferri who has transformed his great personal passion for artisan liqueurs into a business. The company has a limited, strictly artisan production, fruit of the owner's great love for his work. At the base of company philosophy is a careful selection and exclusive use of raw materials from certified organic farming.



CREMA DI LIQUIRIZIA (LIQUORICE CREAM)

Type: Liqueur.

Ingredients: grain alcohol, whole milk, organic cane sugar, 100% pure liquorice roots and cakes, water, natural aromas.

Processing: infusion of liquorice roots in alcohol in steel drums for 20 days, mixing with cream, sugar, liquorice and other natural aromas, filtering, bottling.

Alcohol content achieved: 17% Vol.

Colour: light brown.

Smell: opens with intense notes of liquorice to evolve towards pleasant aromas of milk toffee on a delicate vanilla background.

Taste: good entry in the mouth, smooth, full, voluminous, calibrated; pleasantly persistent.

Number of bottles produced: 2,000.



LIQUORE DI LIQUIRIZIA (LIQUORICE LIQUEUR)

Type: Liqueur.

Ingredients: grain alcohol, organic cane sugar, 100% pure liquorice roots and cakes, water, natural aromas.

Processing: infusion of liquorice roots in alcohol in steel drums for 20 days, mixing with a water and sugar syrup, liquorice and other natural aromas, filtering, bottling.

Alcohol content achieved: 21% Vol.

Colour: coffee grounds.

Smell: determined, marking a clean pleasant sensation of pure liquorice reminiscent of childhood.

Taste: excellent alcohol-extracts balance, the sweet/bitter sensations that dry the mouth blend with the pleasant balsamic note of liquorice that vanishes delicately at the finish.

Number of bottles produced: 1,500.



LIQUORE ARANCIO E CANNELLA (ORANGE AND CINNAMON LIQUEUR)

Type: Liqueur.

Ingredients: organic grain alcohol, peels of Sicilian organic oranges, Ceylon cinnamon, water, organic cane sugar, natural aromas.

Processing: infusion of orange peels in alcohol in steel drums for 15 days, mixing with a water and sugar syrup and other natural aromas, filtering, bottling, refining in bottles for approximately 2 months.

Alcohol content achieved: 21% Vol.

Colour: intense orange.

Smell: intense orange perfume followed by a light vanilla note at finish.

Taste: fresh, intense, mellowness accentuated by the cinnamon, persistent finish reminiscent of candied orange.

Number of bottles produced: 1,500.



LIQUORE MANDARINO E CANNELLA (MANDARIN AND CINNAMON LIQUEUR)

Type: Liqueur.

Ingredients: organic grain alcohol, peels of organic mandarins, Ceylon cinnamon, water, organic cane sugar, natural aromas.

Processing: infusion of mandarin peels in alcohol in steel drums for 15 days, mixing with a water and sugar syrup and other natural aromas, filtering, bottling, refining in bottles for approximately 2 months.

Alcohol content achieved: 21% Vol.

Colour: delicate orange.

Smell: intense aromas of mandarin and a light vanilla note at finish.

Taste: balanced, fresh, chewable, long persistence; a delicate aftertaste of cinnamon at finish.

Number of bottles produced: 1,500.

Other products: "Crema di caffè" coffee based liqueur; "Crema di cioccolato" chocolate based liqueur; "Crema di limoni" lemon and milk based liqueur.

Contacts

**Gocce
di Dario Ferri**

Via Croce Branca, 4
03039 Sora (FR)

Tel. +39 333.1518098 - Fax +39 0776.831564

E-mail: darioferri@hotmail.com

Direct sales at premises: Yes - Visits to the premises: Yes, with appointment



Madrea is a young dynamic company, established in 2005, managed by the enterprising Andrea Petriglia, with office in Frosinone. The company produces the characteristic Frosinone liqueur with strictly artisan methods, selecting top quality products and using modern and experimental processing techniques, yet firmly respecting tradition.



RATTAFIA

Type: Fortified wine.

Ingredients: Cesanese del Piglio DOC wine, sour cherries, sugar, alcohol, natural aromas.

Processing: maceration of whole sour cherries, fermentation in wine for forty days in special stainless steel containers, with numerous fullings, squeezing in the wine-press, drawing off, filtering, passage to another steel container and addition of sugar, natural aromas and pure alcohol. Refining in steel for three months and further refining in bottles for two months.

Alcohol content achieved: 22.5% Vol.

Colour: intense ruby red with purple reflections.

Smell: sensual with notes of sour cherries and red berry fruit.

Taste: balanced, the flavour of wild sour black cherry is superimposed on the weave of the wine, generating a smooth interlacement of sweet, bitter and sourness.

Number of bottles produced: 10,000.

Contacts

Madrea srl

Viale America Latina, 343/A
Tel. +39 347.5148233
Fax +39 0775.294016

Website: www.madrea.it
E-mail: amministrazione@madrea.it

Direct sales at premises: Yes
Visits to the premises: Yes, with appointment



PAOLUCCI LIQUORI

The origins of Paolucci Liquori date back to the early 1900s. It was the founder Vincenzo who, thanks to his great passion for medicinal plants typical to the territory, began preparing the first and appreciated artisan-made products for infusion. His same passion was handed down to his son Donato who carried forward and increased the family experience in extracting aromas, giving life to a variety of liqueurs that have obtained historical and prestigious national and international recognition at fairs and in competition: in 1922 the Gold Medal at the World Exhibition in Rome and in 1934 the patent from the Royal Household. The production plant, today at its fourth generation, continues producing liqueurs with completely natural ingredients and methods.



AMARO CIOCIARO

Type: Bitters, digestive.

Ingredients: infusions of natural aromatic herbs, hydrated alcohol, caramelised sugar.

Processing: infusion, mixing and bottling.

Alcohol content achieved: 30% Vol.

Colour: dark brown.

Smell: robust, complex, clear herbal aromas accompanied by a light pleasant quinine note.

Taste: smooth, aromatic, full, balanced.

Number of bottles produced: 120,000.



GRAVINO

Type: Dessert liqueur.

Ingredients: red wine, grappa, hydrated alcohol, sugar, and natural aromas.

Processing: infusion, mixing and bottling.

Alcohol content achieved: 27% Vol.

Colour: purple-red.

Smell: ample structure with predominance of ripe red fruit that blends with a light sensation of almonds.

Taste: full, dry, balanced alcohol, consistent aftertaste.

Number of bottles produced: 8,000.





SAMBUCA PAOLUCCI

Type: Digestive, liqueur.

Ingredients: hydrated alcohol, sugar, aromas.

Processing: infusion, mixing and bottling.

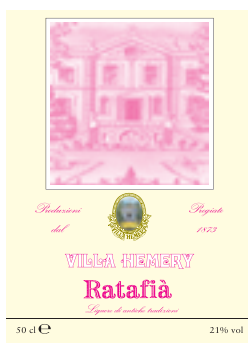
Alcohol content achieved: 42% Vol.

Colour: crystalline white.

Smell: intense with marked aromas of star anise.

Taste: intense, dry, good persistence.

Number of bottles produced: 60,000.



RATAFIÀ VILLA HEMERY

Type: Dessert liqueur.

Ingredients: red wine, pitted sour cherries, alcohol, sugar, natural aromas.

Processing: infusion, mixing and bottling.

Alcohol content achieved: 21% Vol.

Colour: ruby red.

Smell: lively with the pleasant sensation of young red fruit.

Taste: mellow, full, sweet but not too much.

Number of bottles produced: 30,000.



FRAGOLETTA VILLA HEMERY

Type: Dessert liqueur.

Ingredients: strawberries, sugar, hydrated alcohol, natural aromas.

Processing: infusion of fresh strawberries in a hydroalcoholic solution, mixing with other ingredients, filtering, bottling.

Alcohol content achieved: 30% Vol.

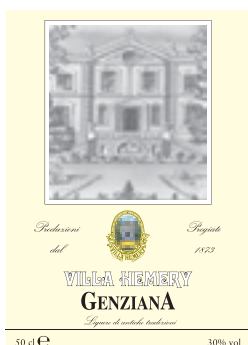
Colour: bright red.

Smell: surrounding aromas in which the pleasant perfume of wild strawberries prevails.

Taste: intense with marked fruity notes.

Number of bottles produced: 20,000.





GENZIANA VILLA HEMERY

Type: Digestive liqueur.

Ingredients: hydrated alcohol, sugar, infusion of yellow gentian (*Gentiana lutea*) and natural herbs.

Processing: infusion in alcohol of yellow gentian flowers and roots, mixing with natural herbs and other ingredients, bottling.

Alcohol content achieved: 30% Vol.

Colour: light brown.

Smell: clean, determined, pleasantly pungent with woody aromas standing out.

Taste: lightly smooth, dry, intense with

definite evolutions towards bitter at the finish.

Number of bottles produced: 10,000.

Other products:

- "Single Vine Grappas" - distillates from various marc obtained from single vine grapes.
- "Fine Grappa" - distillate of marc obtained from careful steam distillation.
- "Chestnut Liqueur" - cream liqueur based on alcohol and chestnut paste.
- "Fernet" - typical dry bitters of the Italian tradition, based on natural herbs.
- "Anisette" - sweet liqueur based on star anise.
- "Anise" - dry liqueur based on star anise.
- "Mistrà" - dry liqueur based on star anise.
- "Limoncello" - liqueur prepared by infusion of lemon rinds.
- "Nocino" - walnut liqueur.
- "Centerbe" - typical bitters, highly alcoholic, based on natural herbs.
- "Millefiori" - bitters based on natural herbs and aromas with twigs of crystallised sugar.
- "Gran Liquore Imperiale" - bitters based on natural herbs and aromas.

Contacts

Paolucci Liquori International srl

Via Colle d'Arte, snr
03039 - Sora (FR)

Tel. +39 0776.868551

Fax +39 0776.868276

Website: www.paolucciliquori.it

E-mail: info@paolucciliquori.it

Direct sales at premises: Yes

Visits to the premises: No



The Sarandrea Liqueur and Herbalists has its office in Colleparado and is an historical company. Its origins date back to the early 1900s when liqueurs and biters derived exclusively from the hundred year old monastic herbalist tradition. Over the years, thanks to the commitment and passion of the owners, the company has acquired great prestige and international fame. Today it is managed brilliantly by Marco Sarandrea, licensed herbalist and an enthusiast of medicinal plants. The products come from extracts obtained from Mediterranean flora, processing takes place exclusively with fresh macerated plants, the water used comes from the uncontaminated springs of the Ernici mounts. This wisdom, alongside deep respect for tradition, ongoing research and a constant reminder of the territory's centrality, enable the Sarandrea company to produce liqueurs with high quality standards.



SAMBUCA VECCHIA

Type: Liqueur.

Ingredients: alcohol, water, mixture of fine sugars, green anise, star anise, pure distillate of elder flowers.

Processing: anises extracted in pure alcohol, distillation of fresh elder flowers, dissolving the mixture of fine sugars in water, addition of extracts, refining in steel, filtering and bottling.

Alcohol content achieved: 42% Vol.

Colour: clear.

Smell: anise in the foreground accompanied

by the pungent but sweet notes of the elder flower.

Taste: sweet, predominant smooth anise flavour that blends with the aroma of elder flowers. Consistent aftertaste.

Number of bottles produced: 10,000.



AMARO SAN MARCO

Type: Bitters.

Ingredients: alcohol, water, sugars, infusion of natural herbs and aromas.

Processing: infusion of aromatic plants, mixing extracts in alcohol and water, addition of sugars, refining in stainless steel drums, filtering and bottling.

Alcohol content achieved: 30% Vol.

Colour: dark, slightly dense.

Smell: at the start shows clearly the gentian notes; a mellow aroma of rhubarb completes it.

Taste: smooth, perfectly balanced structure

where there is no particular predominance of the numerous herbs infused.

Number of bottles produced: 5,000.



ABSINTHIUM

Type: Liqueur.

Ingredients: alcohol, water, sugar, absinthe, anise, hyssop, melissa, extracts and essences of aromatic herbs and plants.

Colour: delicate green.

Processing: lengthy infusion of aromatic plants, mixing extracts in alcohol and water, minimum addition of sugars, refining in stainless steel containers for 80 days, filtering and bottling.

Alcohol content achieved: 68% Vol.

Colour: delicate green.

Smell: intense, slightly pungent, the acrid note of absinthe is perfectly balanced by the

smoothness of the anise, angelica and melissa.

Taste: warm, surrounding, the palate is delighted by the complex chase of aromas.

Number of bottles produced: 6,000.



RATAFIA DELL'ORTO DEL CENTAURO

Type: Liqueur.

Ingredients: alcohol, water, sugar, red wine, wild sour black cherries, vanilla and cinnamon.

Processing: infusion of sour cherries in red wine and sugar, filtering, addition of alcohol and water, refining in stainless steel tanks for 2-3 months, further filtering and bottling.

Alcohol content achieved: 30% Vol.

Colour: bright ruby red.

Smell: vinous, the aromas of wild sour black cherries are accompanied by delicate notes of vanilla and cinnamon.

Taste: full, round, smooth, long finish where pleasant acidity reappears.

Number of bottles produced: 10,000.





ELIXIR GENZIANA

Type: Liqueur.

Ingredients: alcohol, water, sugar, natural extract of the yellow gentian roots.

Processing: prolonged infusion of the gentian roots in pure alcohol, addition of water and a minimum percentage of sugars, refining in stainless steel containers, filtering and bottling.

Alcohol content achieved: 30% Vol.

Colour: straw yellow.

Smell: balsamic notes and third order perfumes quite evident: wood, dry leaves, humus, damp earth.

Taste: firm to the palate, earthy yet clean mouth.

Number of bottles produced: 10,000.



MENTUCCIA DELL'APPENNINO (APENNINE MENTHA)

Type: Liqueur.

Ingredients: alcohol, water, sugar, menthe.

Processing: prolonged infusion of young plants of "calaminta nepeta" in pure alcohol, addition of water and a minimum percentage of sugars, refining in stainless steel containers, filtering and bottling.

Alcohol content achieved: 40% Vol.

Colour: pale green.

Smell: gives intense, persistent perfumes of mint.

Taste: full, smooth, not pungent, perfectly balanced.

Number of bottles produced: 4,000.



Other products:

- "Sambuca al caffè" - variation of sambuca, enriched with coffee flavour.
- "Sambuca alla menta" - variation of sambuca, based on extracts of natural mint.
- "Sambuca al rum" - rum liqueur based on sambuca.
- "Vecchio Amaro Ciociaria" - traditional bitters based on various herbs.
- "Grapperbe crystalline" - distillates with roots, seedlings or fruits in infusion: achillea, orange, cinnamon, centaury, cornel, helichrysum, eucalyptus, wild strawberry, soft fruit, gentian, juniper, hypericum, lemon, liquorice, mint, blueberry, myrtle, blackberry, olive, chilli pepper, mountain pine, red current, rose hip, rosemary, rue, sage and lemon, savory, lime blossom.
- "Elixir" - elixirs typical of the liqueur and herbalist tradition: Bitter Tonic Elixir, Artichoke Elixir, San Giovanni's Walnut Liqueur, Wild Fennel Liqueur, Lemon Liqueur.
- "Liquore Niente" - liqueur obtained by the infusion of various aromatic plants.
- "Grappa Aqva Perfectissima" - distillate obtained from mixed marc.

Contacts

Sarandrea Marco & C Srl.

Liqueur makers - Herbalists
Via D'Alatri 3/B
03010 - Collepardo (FR)
Tel. +39 0775.47012
Fax +39 0775.47351

Website: www.sarandrea.it
E-mail: info@sarandrea.it

Direct sales at premises: Yes
Visits to the premises: Yes, with appointment





**Camera di Commercio
Frosinone**

Frosinone Chamber of Commerce

Viale Roma
03100 Frosinone - Italy

Tel. +39 0775-2751
Fax +39 0775-270442

Website: www.fr.camcom.it
E-mail: info@fr.camcom.it



Aspin

**SPECIAL
INTERNATIONALISATION COMPANY
Frosinone Chamber of Commerce**

A.Sp.In

Tel. + 39 0775-824193
Fax +39 0775-823583
Internet: www.aspin.fr.it
E-mail: info@aspin.fr.it



Innova

**SPECIAL SERVICE
AND TRAINING COMPANY
Frosinone Chamber of Commerce**

Innova

Tel. +39 0775-824193
Fax +39 0775-823583
Internet: www.innova.fr.it
E-mail: info@innova.fr.it

Original graphics design:
Studio Pigliacelli - www.studiopigliacelli.it

Translation and project in the English, French and German versions:
CB&C - www.cbcnet.it

Printed in: December 2008
Photos by: Graziano Panfili, Alessandra Liuzzo, Paolo Perinelli.

In spite of careful text revision by the work group, the information - directly provided by the companies and shown in this publication - may contain omissions, misprints and other types of errors. We hope that readers will forgive us for any inaccuracies there may be, and request them to send any observations they may care to make to the publisher, which will be useful for future publications of this guidebook.

