

COLLE TICCHIO

CESANESE DEL PIGLIO DOCG



VINEYARD & PRODUCTION INFO

Vineyard size: 19 ha
Soil composition: red clay resulting from mountain erosion and volcanic layers
Training method: spurred cordon
Elevation: 948 ft a.s.l.
Vines/ha: 4,000 vines/ha
Exposure: East-West
Vines age: 15-17 years
Harvest time: end of September-beginning of October
First vintage: 2005
Production: 30,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Cesanese del Piglio
Fermentation

Container: stainless steel tanks

Maceration

Technique: on the skins

Length: 10-15 days

Aging

Container: stainless steel tanks

Length: 3 months

In bottle: 1 months



TECHNICAL DATA

Alcohol: 13.5%
Residual sugar: 2 g/l
Acidity: 5.4 g/l
Dry extract: 30.8 g/l



FOOD PAIRINGS

A great wine to enjoy throughout the meal: perfect as an aperitif with cold cuts and medium-aged cheese. An excellent companion to pasta dishes, beef steak, and roasted meat.



TASTING NOTE

Ruby red in color, tending toward garnet with age. The bouquet on the nose is characterized by notes of ripe fruits, such as blackberry, dark cherry, and plum, with a hint of herbaceousness. A medium-bodied wine with good balance and light tannins. Nice, long, rich finish.

PRODUCER PROFILE

Estate owned by: Di Cosimo family

Winemaker: Giancarlo Berti

Total land under vine: 25 ha

Winery production: 80,000 bts

Region: Lazio (Italy)

