

CACCIAGALLI - LUCNO

Campania



APPELLATION: Roccamonfina IGT

BLEND: Piediroso (100%)

WINEMAKER: Mario Basco

VINEYARD: _____

The soils are volcanic, limy-clayey with good organic matter and known to be very mineral rich. The vines are grown on 200m altitude, in the foothills of the extinct Roccamonfina volcano, known as the 'neighbour of Versuvius', only 40km away. The vines are guyot trained and planted at 4,400 plants per hectare.

VITICULTURE: _____

The viticulture is certified biodynamic since 2011 and was organic long before. They have been members of Renaissance de Appellations since 2018. Agronomist Diana applies organic compost and uses cover crops to promote biodiversity within their vineyards.

WINEMAKING: _____

The grapes are hand harvested. At the winery, they are fermented in amphora with wild yeasts before 12 months further ageing also in amphora. They are then bottled unfiltered and unclarified.

WEBSITE: <https://www.icacciagalli.it/cantina/>

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

On the nose there are notes of raspberry and redcurrant. The palate offers flavours of dried mediterranean herbs, bright acidity and a lovely chalky tannic structure.