

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 vines 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 and fermented in cement tank with wild yeasts. The wine is then matured in cement tank for 8 months before being bottled unfinned and unclarified.

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

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Bright red cherry and raspberry on the nose. On the palate there is high, fresh acidity and silky, finely woven tannins. The finish is mineral and generous.