

# CACCIAGALLI - LUCNO

Campania



**APPELLATION:** Roccamonfina IGT

**BLEND:** Fiano (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 hand harvested. The fermentation starts with natural yeasts in amphorae, with a long skin maceration lasting around 1 month. The wine is further aged in amphora for another 12 months before being bottled unfiltered and unclarified.

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

This wine is suitable for vegans and vegetarians.



**TASTING NOTES:** \_\_\_\_\_

A complex wine with impressive flavour concentration and fresh acidity. The extended skin maceration has given the wine a spicy edge, with an umami core and some perfumed tea leaf and chamomile aromatics. It has a long, stony finish.