

VINEA DOMINI



CESANESE DEL PIGLIO

The Cesanese, or rather Cesanesi, are cultivated in the territories of Affile, Olevano Romano and Piglio. It was in the period in which these areas were Roman colonies that the term Cesanese was created because the variety was cultivated in the caesae, or in the "places with cut trees". From the ampelographic point of view, the variety is medium-late, vigorous, thick and pruinose skin. The DOCG "Cesanese del Piglio", only red wine denomination in the Lazio region, is made from Cesanese di Affile grapes. It has a ruby red color with violet reflections, a generous and intense bouquet, hints of red fruit, clear spicy and berries sensations.

VARIETAL CHARACTERISTICS

Violet, black cherry, oaked, spicy.

DENOMINATION:

D.O.C.G. (Denominazione di Origine Controllata e Garantita) Cesanese del Piglio

TYPE OF SOIL:

from Piglio area, soils are attributable to red soils, a color due to the presence of iron and aluminum oxides

VINE TRAINING SYSTEM:

unilateral spurred cordon

ALCOHOLIC CONTENT:

13,5% vol.

AROMA:

floral, fresh fruitiness, spicy, liquorice and vaniglia scents

TO BE SERVED WITH:

ciociara tradition dishes: first courses with meat sauces, roast lamb, "porchetta" roasted pork