

## Cesanese

LAZIO ROSSO IGT



### Historical Background

This variety hails from the Latium Province of Frosinone, once inhabited by the ancient Volsci tribe who conquered the town of Satricum in 488 BC and ruled supreme until the Romans established a colony there in 385 BC. Prime areas for the cultivation of Cesanese are around the hill towns of Affile and Piglio.

### Grape Varieties and Vinification Technique

Cesanese is a low yield, late-ripening variety which lends itself to late harvesting. The cluster is small, sparse and elongated, the berries oval and medium-sized. The harvest does not take place until late October as the vineyards are situated on relatively high, hilly slopes. Late ripening varieties normally guarantee a long lasting wine; in fact the more days intervene between flowering and maturity the more suitable the wine will be for long aging. Submerged cap, spontaneous fermentation at 18-20 °C for approximately 20 days

is followed by a further 10/12 days of maceration on the skins to extract the very last traces of the tannins in which the skins and seeds of the Cesanese grape are particularly rich.

### Tasting Note

Deep ruby red. Intense aromas of marasca cherry, typical of late varieties, followed by spicy notes of white pepper, black pepper and violet. The mouthfeel is soft, with persistent tannins and pronounced acidity, essential criteria for long aging.

### Suggested Food Pairing

“Spezzatino di Bufaletta dell’Agro Pontino”. Agro Pontina Valley Water Buffalo Stew.

#### Ingredients for 4 people:

1 kg. water buffalo meat cut into smallish pieces, 1 onion, 1 glass wine, 2 cloves garlic, 300 ml water, 1 tbsp. vinegar, dried chilli pepper and salt to taste, extra virgin olive oil as required.

#### Method:

soften the onion in the olive oil, add the meat and sauté in its own juices. Add the white wine, dried chilli, salt and water and cook over a low heat until the meat is ready. Add the garlic crushed with the vinegar, cover and simmer for a few minutes. Serve with seasoned sprouting broccoli.

### Tasting notes

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