

OUR WINES

OUR LAND AND THE MATURANO GRAPE

TECHNICAL INFORMATION / AWARDS &  
TASTING NOTES

WEATHER REPORTS



*I Ciacca*

La Cantina, Picinisco

## Our Wines

### I Ciacca

#### Nostalgia

2017  
2018  
2019  
2020  
2021  
2022

#### Matrimonio

2017

#### Sotto Le Stelle

2017  
2018  
2019  
2020

#### Filosofia

2019  
2020  
2021

#### L'Essenza

2018

### ValleOscura

Cabernet d'Atina DOC Riserva 2019 *(Not attached)*

60/40 Vino Rosso IGT Lazio 2019 - (Cab Sauv/Merlot) *(Not attached)*

85/15 Vino Rosso IGT Lazio 2020 - (Cab Sauv/Merlot)

Vino Rosso 2021 (Aglanico) *(Not attached)*

Cesanese IGT Lazio 2022



## History of the Maturano Grape we grow:

Maturano is a unique and ancient white Grape indigenous to Picinisco and Val di Comino, which DNA studies prove to have no relationship with any other known grape variety.\*

## History of the Land

Our land and farm I Ciacca was slowly abandoned over 100 years being finally left to nature in the 1960's. In 2013, confident that pesticides and fertilisers have never been used here, we cleaned the land, installed drainage and replanted Maturano by hand, paying full respect to nature and biodiversity.

Tradition suggests Maturano was the principal grape previously cultivated in I Ciacca in an ancient way. We took cuttings from neighbours to replant Maturano in a modern way. We farm organically, but actually in as traditional way as possible - recycling all organic matter back to the soil. We make rigorous selection of our grapes during pruning and throughout the year.

I Ciacca is within the Zona di Protezione Esterna of the Parco Nazionale d'Abruzzo, Lazio and Molise. We are recognised by ARSIAL as being one of the "Vigneti storici ed eroici" of Lazio.

In 2022, we became one of the Founder members of "Ciociaria Naturale" - a group dedicated to promoting Natural Wines made in the Ciociaria (the southern part of Lazio).

## Ground Conditions

While a small part is sandy, the major part of the I Ciacca vineyard is formed by heavy clay and calcareous with slopes of up to 45 degrees.

## Our cellar

Our grapes are all picked by hand and here we make our final selection. Our wines takes shape in the underground winery, where they ferment naturally without added yeasts or nutrients and thereafter rest gently in concrete tanks. Our state of the art winery is built on the site of an original cellar in Borgo I Ciacca, in the National Park of Abruzzo, Lazio & Molise.

Bottled wines are transferred to a cave excavated from the rock centuries ago, where perfect conditions allow the wine to mature gently. A description\*\* of the wine from the 1500's confirms its characteristics and that it improves with age: Maturano wine needs to mature!



\*A copy of the Ampelographic and Genetic Study on White Maturano dated November 2017 carried out by Ampelis - Enrico Bacheci is available on request.

\*\*A copy of the Relazione Familiare de Lo Stato d'Alvito fatta à L'ill(ustrissi)mo Sig(n)re Card(in)ale di Como 1595 is available on request



## **Technical Information / Awards & Tasting Notes**

## Nostalgia 2017



<b>Classification</b>	Maturano IGT Lazio 2017
<b>Grape:</b>	100% Maturano
<b>Organic</b>	Not Certified
<b>Style</b>	Natural fermentation of must gently pressed
<b>Area:</b>	I Ciacca, Picinisco, Val di Comino, Lazio
<b>Elevation:</b>	600 m
<b>Training System:</b>	Espalier / Single Guyot Method
<b>Age of Vines:</b>	Planted by hand 2013 and 2014
<b>Yield:</b>	40hl/ha
<b>Harvest Time:</b>	4 October -
<b>Alcohol:</b>	14%
<b>Sugar Level:</b>	No residual sugars
<b>Sulphites</b>	Low
<b>Vegan</b>	Yes
<b>No. of Bottles:</b>	approx. 6,100 bottles

### Vinification & Ageing:

Soft pressing of the grapes with stems then left to rest at low temperature to assist decantation. A single starter from the same grapes is prepared and combined with the pressed must, to start a naturally spontaneous, slow fermentation at no more than 18\* lasting 20+ days. The wine was then left to rest on fine lees for 9 months, before being bottled for 12 months before release.

**Made with the help of our friend Alberto Antonini**

## Awards & Tasting Notes

2019

Intense straw yellow. Semi-aromatic honeyed peach and apricot nose, and my initial and immediate reaction on smelling this wine was that this would be perfect candidate for skin fermentation. Turns out that Matrimonio is Maturano half fermented on the skins and half without. Hints of rosemary. Full, viscous and ripe honeyed peach fruit that clearly shows the hot 2017 vintage. Intense, long and ripe on the finish, and while not heavy, this is certainly not an aperitif wine. I was thinking of grilled gambas, or cooked veal with a tuna fish sauce. Highly original and with a late-harvest sweetness on the finish, but I suspect this is completely dry. What is clear, though, is that this is a labour of love. - Drink 2019-2024 (WS). Jancis Robinson WInes - 16

Smells a little bit of almonds at first and opens up to lemon cream and clementine and just a touch spicy, yellow plum. Zesty and aromatic without being perfumed. Almonds on the palate too but quite steely and bone dry. Rather sophisticated in its subtlety but not particularly complex (yet). Lovely dry, almost chalky texture adds interest. Very precise flavour and a stony aftertaste. Less fruity on the palate than on the nose though on the second day it was a more spicy and showing that yellow plum character. As this is the first time I have tasted the wine, I have no real idea how it will age but the structure (not the flavour) reminds me a little of Chablis so I think it should age well. It is remarkably persistent. - Drink 2019-2022 (JH). Jancis Robinson WInes - 16.5

2020

Decanter World Wine Awards 2020 - 90 Points - Silver Award - "Rich and ripe aromas of peach and apricot with some aromatic herbs. Medium bodied with a bright zesty acidity.

International Wine Challenge 2020 - 91 Points - Silver Award

2022

Deep, brilliant straw yellow. Quince jelly, apricot jam with hints of orange and lime and straw and breadcrumbs. Fichi d'India (prickly pear). Quince jelly, pear jelly, dried apricot, yellow plum and bitter almond on the finish. Quite intense and concentrated with completely integrated acidity. There is a sense of richness without being sweet and this certainly needs food. Still surprisingly youthful. - Drink 2020-2028 (WS) - Jancis Robinson WInes - 16.5

## Nostalgia 2018



<b>Classification</b>	Maturano IGT Lazio 2018
<b>Grape:</b>	100% Maturano
<b>Organic</b>	Not Certified
<b>Style</b>	Natural fermentation of must gently pressed
<b>Area:</b>	I Ciacca, Picinisco, Val di Comino, Lazio
<b>Elevation:</b>	600 m
<b>Training System:</b>	Espalier / Single Guyot Method
<b>Age of Vines:</b>	Planted by hand 2013 and 2014
<b>Yield:</b>	40hl/ha
<b>Alcohol:</b>	12.5%
<b>Sugar Level:</b>	No residual sugars
<b>Sulphites</b>	Low
<b>Vegan</b>	Yes
<b>No. of Bottles:</b>	approx. 4,100 bottles

### Vineyard Management, Vinification & Ageing:

The particular climatic trend with intermittent rains that did not leave room for the sun until the harvest, led to the choice of making a manual selection "grain by grain". Thanks to this important work, Nostalgia 2018 sees the light albeit with an intense and luminous golden yellow dress. After a soft pressing, the must was decanted for 3 days at a low temperature and then combined with the spontaneous starter prepared from the same grapes. The natural fermentation at 18 ° C lasts about 30 days and then the wine was then left to rest for 9 months on the fine lees in the concrete tanks. It was decanted 3 times to clarify it before bottling. Nostalgia 2018, rests in the bottle 36 months before its release.

### Made with the help of our friend Alberto Antonini

## Awards & Tasting Notes

2022

After I had tasted the wine and written the note below, owner Cesidio Di Ciacca explained what happened and why this wine is so different: 'Because of the poor weather, the best grapes we picked for Sotto Le Stelle and then the rest were picked quickly and brought into the cantina. Instead of making a selection of grapes in the vineyard, we had to make them by hand over 4 days – so the Nostalgia grapes were double handled, many picked from the stalks by hand and not processed immediately. Technically they were not left to macerate but the skins were undoubtedly bruised by the handling.'

Mid gold and much darker than the 2017. Much darker than you would expect for a wine of this age unless it had had some skin contact (or a little bit of botrytis?). More spicy than the 2019 and definitely more developed. Aroma of ripe apples and barley sugar (a very specific sort of British hard candy) suggests this is a more oxidative style. So different from the 2019 and 2017. On the palate, this has some tannic grip suggesting skin contact, and a slight bitterness on the finish, though the tannins are less marked on the day after opening. This means it has lost the delicacy of the variety and not likely to age well. (JH) - Jancis Robinson Wines

Color: Amber yellow with golden reflections, clear and bright Fruity: Dried sweet citrus (citron, vanilla orange)

Floral: Dried potpourri flowers

Vegetable: Dry hay

Aromatic herbs: Rosemary and sage

Minerality: Flint and graphite

Spicy: Slight cinnamon

Taste: Dry and warm, well integrated acidity and silky on the palate. The reference to the dried floral scents of the nose is interesting which predisposes to a good persistence with particular pleasantness in the finish of the mouth.

Ready even if it can continue to evolve according to an oxidative style that can increase its complexity. - Amadeo Barbato - Enologist



## Nostalgia 2019



<b>Classification</b>	Maturano IGT Lazio 2019
<b>Grape:</b>	100% Maturano
<b>Organic</b>	Certified
<b>Style</b>	Natural fermentation of must gently pressed
<b>Area:</b>	I Ciacca, Picinisco, Val di Comino, Lazio
<b>Elevation:</b>	600 m
<b>Training System:</b>	Espalier / Single Guyot Method
<b>Age of Vines:</b>	Planted by hand 2013 and 2014
<b>Yield:</b>	40hl/ha
<b>Alcohol:</b>	12%
<b>Sugar Level:</b>	No residual sugars
<b>Sulphites</b>	Low
<b>Vegan</b>	Yes
<b>No. of Bottles:</b>	approx. 12,800 bottles and 300 magnums

### Vineyard Management, Vinification and ageing:

Careful and rigorous selection of the grapes in the field followed by a soft pressing of the whole bunches and a cold static settling for 3 days. With the same grapes, a starter without added yeasts is prepared which is then combined with the decanted must to start a spontaneous fermentation at 18 ° C that runs slowly even over 30 days. The wine is aged on its fine fine lees for at least 9 months and decanted twice before bottling. Finally, it is left to rest in the bottle for a further 24 months in a natural cave to be ready for marketing.

### Made with the help of our friend Alberto Antonini

## Awards & Tasting Notes

2020

Decanter World Wine Awards - - 90 Points - Silver Award - "Interesting and different profile, white peach, lemon, floral and herbal nose, with good purity on the palate, creamy texture and long finish."

2022

Delicate lemony aroma, with a touch of lemon cream. On the day after opening, it becomes more expressive, with additional notes of crisp apple, fresh almonds and crushed stones. Light-bodied yet with excellent purity and tension and a dry stony finish. Not especially long but made with a light touch to reveal the finesse of this rare variety. Drink 2022-2025 - (JH) Jancis Robinson Wines 16.5

Intense yellow with a buttercup-yellow tinge. Compelling, cool, concentrated quince, reine-claude, dried-orange notes and freshly peeled pear with a hint of brioche and white vermouth. Slowly unfurls on the palate with shy notes of orange interwoven with gossamer-like acidity. Great focus but takes its time and closes up. Minerally, salty orange notes on the finish. Much weightier on the palate than its 12%. Drink 2023-2032 (WS) - Jancis Robinson Wines 17++

Color: Straw yellow with greenish reflections, bright and clear Fruity: Pear, golden apple, citrus (citron)

Floral: Mimosa, wisteria

Vegetable: Fresh hay

Minerality: Limestone on a bed of flint

Aromatic herbs: Oregano, thyme, peppermint

Spicy: nuances of ginger

Taste: Dry, warm, with contained but smooth and subtle acidity, the good closing of the mouth leaves a persistent and elegant mineral aftertaste.

It can continue its rest in the bottle even if it is already pleasant for the nose and palate.

(First note of slight reduction, when the glass is shaken it disappears and gives way to odorous hints) - Amedeo Barbato - Enologist

## Nostalgia 2020



<b>Classification</b>	Maturano IGT Lazio 2020
<b>Grape:</b>	100% Maturano
<b>Organic</b>	Not Certified
<b>Style</b>	Natural fermentation of must gently pressed
<b>Area:</b>	I Ciacca, Picinisco, Val di Comino, Lazio
<b>Elevation:</b>	600 m
<b>Training System:</b>	Espalier / Single Guyot Method
<b>Age of Vines:</b>	Planted by hand 2013 and 2014
<b>Yield:</b>	40hl/ha
<b>Alcohol:</b>	13%
<b>Sugar Level:</b>	No residual sugars
<b>Sulphites</b>	Low
<b>Vegan</b>	Yes
<b>No. of Bottles:</b>	approx. 2,400 bottles and 300 magnums

### Vineyard Management, Vinification and ageing:

Despite good rainfall in spring, compared to the previous year, the Italian government declared an obligatory quarantine to protect against COVID-19. Fortunately we were able to continue working with safety measures in place, but unfortunately some of the necessary tools and supplies for our machines were not available, preventing us from carrying out some of the treatments necessary for good organic practise.

In two parts of the vineyard, the humid spring days with our treatment slowed peronospera and Oidio to develop. Pruning started in early May, when we make our first selection. The long dry summer of 2020 was perfectly warm and the height above sea level brings great cooling, if not cold conditions, at night, perfect to enhance flavours.

I Ciacca began harvesting by Hand on 21 September 2020, picking first for our "starter" and then our top selections. This was followed by 4 days of rain, during which, much like the rest of Lazio, Abruzzo and Campania, we had to stop picking. After a further few days to allow the ground to dry, we carried out a second selection of our organic Maturano.

Soft pressing of the grapes with stems then left to rest at low temperature to assist decantation. A single starter from the same grapes is prepared and combined with the pressed must, which has been transferred to our concrete tanks to start a naturally spontaneous, slow fermentation at no more than 18°C lasting 20+ days. The wine is then left to rest in cement vats on fine lees for 9 months, before being bottled for 12 months before release.

### Made with the help of our friend Alberto Antonini

## Awards & Tasting Notes

2022

Intense sunflower yellow. Expressive, deep quince and hints of hay and breadcrumb with deep notes of orange, sweet candied-citrus fruit and white vermouth. A faint whiff of iron and acacia honey. Bitter orange and quince palate with a fine citric nerve that just turns up on the very end. Viscous and long, deep and substantial and with a hint of saline liquorice on the finish. Drink 2022-2030 (WS). Jancis Robinson Wines. 17

Color: golden yellow, bright and clear.

Fruity: yellow peach, apricot and pink grapefruit

Floral: jasmine and light wisteria

Vegetable: field grass

Minerality: chalk, flint

Aromatic herbs: sage, mint

Spicy: white pepper

Taste: dry, warm, round and voluminous, supported by a good acid perception followed by a discreet persistence and a precise closing of the mouth that prepares for the next drink.

It is ready for the glass but will give interesting evolutions during its rest in the bottle. \_

Amedeo Barbato, Enologist

## Nostalgia 2021

<b>Classification</b>	Maturano IGT Lazio 2021
<b>Grape:</b>	100% Maturano
<b>Organic</b>	Not Certified
<b>Style</b>	Natural fermentation of must gently pressed
<b>Area:</b>	I Ciacca, Picinisco, Val di Comino, Lazio
<b>Elevation:</b>	600 m
<b>Training System:</b>	Espalier / Single Guyot Method
<b>Age of Vines:</b>	Planted by hand 2013 and 2014
<b>Yield:</b>	40hl/ha
<b>Alcohol:</b>	13.5 %
<b>Sugar Level:</b>	No residual sugars
<b>Sulphites</b>	Low
<b>Vegan</b>	Yes
<b>No. of Bottles:</b>	approx. 13,800 bottles

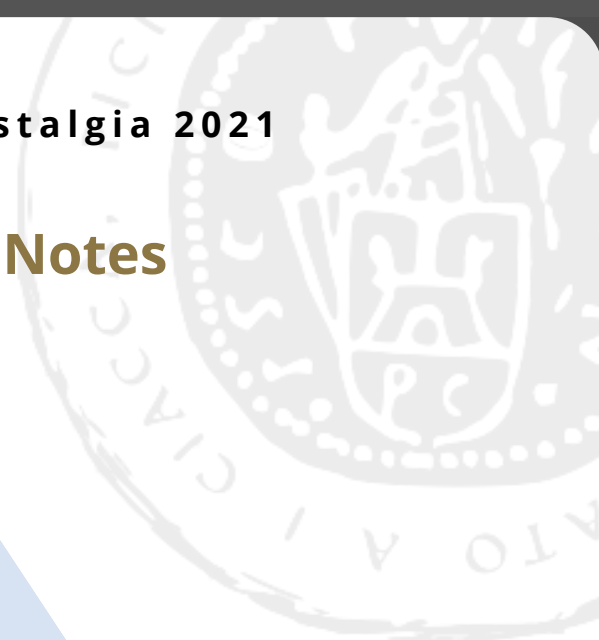
### Vinification and ageing:

Soft pressing of the grapes with stems then left to rest at low temperature to assist decantation. A single starter from the same grapes is prepared and combined with the pressed must, which has been transferred to our concrete tanks to start a naturally spontaneous, slow fermentation at no more than 18°C lasting 20+ days. The wine is then left to rest in cement vats on fine lees for 9 months, before being bottled for 12 months before release.

**Made with the help of our friend Alberto Antonini**

Nostalgia 2021

# Awards & Tasting Notes



## Matrimonio 2017



<b>Classification</b>	Maturano IGT Lazio 2017
<b>Grape:</b>	100% Maturano
<b>Organic</b>	Not Certified
<b>Style</b>	Natural fermentation of must gently pressed
<b>Area:</b>	I Ciacca, Picinisco, Val di Comino, Lazio
<b>Elevation:</b>	600 m
<b>Training System:</b>	Espalier / Single Guyot Method
<b>Age of Vines:</b>	Planted by hand 2013 and 2014
<b>Yield:</b>	40hl/ha
<b>Harvest Time:</b>	4 October -
<b>Alcohol:</b>	14%
<b>Sugar Level:</b>	No residual sugars
<b>Sulphites</b>	Low
<b>Vegan</b>	Yes
<b>No. of Bottles:</b>	approx. 900 bottles

### Story of the wine:

Marriage is a wonderful journey celebrated together and when wines of great personality meet that marriage becomes magical. The Maturano grapes, grown for 500 years in the ancient I Ciacca vineyard, abandoned 50 years ago and recently planted, are lovingly cared for and selected to give wines of great personality. Thus Matrimonio was born, as the purest expression of the great mystery that is Love. Here, two interpretations of Maturano wine (nostalgia and Sotto Le Stelle), each with a unique personality, are united to bring further incredible and profound emotions.

### Vinification & Ageing:

Grapes are pressed at low pressure while other grapes are de-stemmed and the must left in contact with the skins. After cold decanting, the musts are fermented separately at 18°C. After a long ageing on the fine lees in our concrete tanks, the resulting wines are blended 50:50. After bottling they are left to age for a further 24 months in bottle before being released.

### Description:

Straw hay to bright gold luminosity. Bright and full nose of dried stone fruit, honey and flint. Mouth filling umami with sapidity in the middle, bitter stone fruit on the outside and clean crisp body. With little tannins in the length, but a clean fresh finish in favour of drinkability.

**Made with the help of our friend Alberto Antonini**

## Awards & Tasting Notes

2019

Deep yellow – almost like a sweet wine. Honeyed apricot and peach nose and akin to the Nostalgia version but this is distinctly more spicy and with a hint of raw meat. Honeyed, aromatic and viscous white and yellow fruit on the palate with a silky texture that gives it a sense of freshness. Quite a full-bodied wine with a long finish of ripe fruit. I was thinking chicken liver paté as a match because the wine leaves a sense of sweetness in the mouth. Maturano contains the Italian word for ripeness, maturo, so that may explain the style. Drink 2019 -2024 (WS) Jancis Robinson Wines - 16.5

This is similar to the Nostalgia Maturano 2017 just tasted but it is slightly darker in colour and smells a little more chalky but also more golden and spiced, especially the day after opening. Still has a very definite aroma of yellow fruits but also a touch of honey and not so much of the almond character, though it is still there. A subtle hint of dried grasses. On the palate, a broader flavour than the Nostalgia, with a little bit of tannin from the skins, not quite a precise nor as fresh but more complex and spicy, with a slight smoky flavour, and there is a slight bitterness on the finish that adds to the freshness. The finish is slightly flat, without quite the same energy as the Nostalgia. Falls between two stools. I find the nose more appealing than the palate. Drink 2019 -2022. (JH). Jancis Robinson Wines. 16

2020

International Wine Challenge - Commended Winner



## Sotto Le Stelle 2017



<b>Classification</b>	Maturano IGT Lazio 2017
<b>Grape:</b>	100% Maturano
<b>Organic</b>	Not Certified
<b>Style</b>	4 days of maceration before Natural fermentation
<b>Area:</b>	I Ciacca, Picinisco, Val di Comino, Lazio
<b>Elevation:</b>	600 m
<b>Training System:</b>	Espalier / Single Guyot Method
<b>Age of Vines:</b>	Planted by hand 2013 and 2014
<b>Yield:</b>	40hl/ha
<b>Alcohol:</b>	14%
<b>Sugar Level:</b>	No residual sugars
<b>Sulphites</b>	Low
<b>Vegan</b>	Yes
<b>No. of Bottles:</b>	approx. 510 bottles

### Vinification & Ageing:

Contact with skins and stalks at 8°C for 3 days. Whole bunches are pressed at low pressure and the must is left to settle for 3 days. The must is added to the starter prepared from the same batch of unpressed grapes, no added yeasts. Fermentation is at 18°C for 25 days. Then wine spends 12months+ on the fine lees in concrete vats. Then in bottle for 36 months before release.

**Made with the help of our friend Alberto Antonini**

## **Awards & Tasting Notes**

2019

More deeply coloured than the Matrimonio bottling and with a very different aroma: spicy, dried grasses, chalky and a touch of orange. On the palate, more obviously tannic and more obviously a skin-fermented white or orange wine. This is more interesting than the Matrimonio and although I generally really like skin-fermented whites, I think the directly pressed version (Nostalgia) is the best, and perhaps the best way of vinifying this variety. Though the vines are young so anything may change in future and greater fruit intensity might stand up better to the tannins. I like the structure here and the spice on the palate. It would surely be a good food wine, but on its own, I find it a little flat at the end. Lacks the energy of Nostalgia 2017. Slightly chewy finish but disappears rather quickly. More interesting than delicious. Drink 2019 -2023 (JH) - Jancis Robinson Wines 16.5

Deep golden yellow like a sweet wine. The most restrained of the three, although just like the others it reveals that Maturano is quite an aromatic variety, but this is more compact, more restrained than its 2017 siblings and yet intense with gorgeous spiced and honeyed apricot and yellow fruits on the nose. Intense, honeyed yellow fruit that is finely balanced with the soft texture. Long and fragrant and almost a little oily. Drink 2019-2024. (WS) - Jancis Robinson Wines. 17

2020

International Wine Challenge - Silver Award

## Sotto Le Stelle 2018



<b>Classification</b>	Maturano IGT Lazio 2018
<b>Grape:</b>	100% Maturano
<b>Organic</b>	Not Certified
<b>Style</b>	4 days of maceration before Natural fermentation
<b>Area:</b>	I Ciacca, Picinisco, Val di Comino, Lazio
<b>Elevation:</b>	600 m
<b>Training System:</b>	Espalier / Single Guyot Method
<b>Age of Vines:</b>	Planted by hand 2013 and 2014
<b>Yield:</b>	20hl/ha
<b>Alcohol:</b>	12.5%
<b>Sugar Level:</b>	No residual sugars
<b>Sulphites</b>	Low
<b>Vegan</b>	Yes
<b>No. of Bottles:</b>	approx. 1,200 bottles

**Vinification & Ageing:** Contact with skins and stalks at 8°C for 3 days. Whole bunches are pressed at low pressure and the must is left to settle for 3 days. The must is added to the starter prepared from the same batch of unpressed grapes, no added yeasts. Fermentation is at 18°C for 25 days. Then wine spends 12months+ on the fine lees in concrete vats. Then in bottle for 36 months before release.

**Made with the help of our friend Alberto Antonini**

Sotto Le Stelle 2018

## Awards & Tasting Notes

2022

Color: Amber yellow, bright and clear

Fruity: Citron, vanilla orange, chestnut honey

Floral: Almond flowers

Vegetal: dry pheno, grains

Minerality: Flint with limestone hints

Aromatic herbs: oregano, marjoram, thyme Spicy: White pepper, light ginger

Taste: Dry and warm on the palate, it develops a nice enveloping sensation right from the first entry, albeit without aggressive acidity. The elegant sapidity supports an aromatic development of dried fruit, closing the drink while waiting for the next glass.

Meditation glass but the evolution in the bottle may still surprise in the future. Amedeo Barbato, Enologist

|

## Sotto Le Stelle 2019



<b>Classification</b>	Maturano IGT Lazio 2019
<b>Grape:</b>	100% Maturano
<b>Organic</b>	Certified ICEA
<b>Style</b>	4 days of maceration before Natural fermentation
<b>Area:</b>	I Ciacca, Picinisco, Val di Comino, Lazio
<b>Elevation:</b>	600 m
<b>Training System:</b>	Espalier / Single Guyot Method
<b>Age of Vines:</b>	Planted by hand 2013 and 2014
<b>Yield:</b>	40hl/ha
<b>Alcohol:</b>	12%
<b>Sugar Level:</b>	No residual sugars
<b>Sulphites</b>	Low
<b>Vegan</b>	Yes
<b>No. of Bottles:</b>	approx. 1,490 bottles and 290 magnums

**Vinification & Ageing:** Contact with skins and stalks at 8°C for 3 days. Whole bunches are pressed at low pressure and the must is left to settle for 3 days. The must is added to the starter prepared from the same batch of unpressed grapes, no added yeasts. Fermentation is at 18°C for 25 days. Then wine spends 12months+ on the fine lees in concrete vats. Then in bottle for 36 months before release.

**Made with the help of our friend Alberto Antonini**

## Awards & Tasting Notes

2022

Very pale gold. Lightly spicy aroma, ripe yellow fruit with an underlying stony/mineral slant. A hint of dried grasses from the skin contact, and orangey citrus. Lovely balance between the gentle tannins and the creamy citrus on the palate, plus just-ripe apricot flavours. Complexity as much from the structure as the flavour. Long and elegant with a sour finish adding to the freshness. Delicate for a skin-contact wine even if it was only on the skins for a short time. Drink 2022- 2025 (JH). Jancis Robinson Wines 17

Deep straw yellow with buttercup-yellow tinges. Richer and deeper on the nose than Nostalgia with bags of dried-apricot and quince fruit and hints of salted capers and bread crust. Compact and still a little closed, while viscous and displaying real depth. Conveys a sense of lightness in weight. Long and lingering and with bitter-orange hints on the finish. At the beginning of its evolution. Drink 2022- 2030 (WS) Jancis Robinson Wines 17

Color: Golden yellow with golden reflections, clear and bright Fruity: Grapefruit and citron

Floral: Withered rose, almond blossom

Vegetable: Field grass in the sun

Minerality: Flint

Aromatic herbs: Thyme, sage, oregano, slight mentholated note Spicy: Cinnamon, white pepper

Taste: Dry and with an elegant alcoholic warmth. The acidity, albeit contained, leaves room for volume and flavor with a nice mentholated after taste return. Long persistence with a precise closure of the mouth that left the palate satisfied.

Good to drink right now but with medium prospects, the aging in the bottle is giving interesting characters thanks to the extraction of precursors in pre-fermentative maceration. - Amedeo Barbato, Enologist

## Sotto Le Stelle 2020



<b>Classification</b>	Maturano IGT Lazio 2020
<b>Grape:</b>	100% Maturano
<b>Organic</b>	Certified ICEA
<b>Style</b>	4 days of maceration before Natural fermentation
<b>Area:</b>	I Ciacca, Picinisco, Val di Comino, Lazio
<b>Elevation:</b>	600 m
<b>Training System:</b>	Espalier / Single Guyot Method
<b>Age of Vines:</b>	Planted by hand 2013 and 2014
<b>Yield:</b>	40hl/ha
<b>Alcohol:</b>	13%
<b>Sugar Level:</b>	No residual sugars
<b>Sulphites</b>	Low
<b>Vegan</b>	Yes
<b>No. of Bottles:</b>	approx. 1,200 bottles and 150 magnums

**Vinification & Ageing:** Contact with skins and stalks at 8°C for 3 days. Whole bunches are pressed at low pressure and the must is left to settle for 3 days. The must is added to the starter prepared from the same batch of unpressed grapes, no added yeasts. Fermentation is at 18°C for 25 days. Then wine spends 12months+ on the fine lees in concrete vats. Then in bottle for 36 months before release.

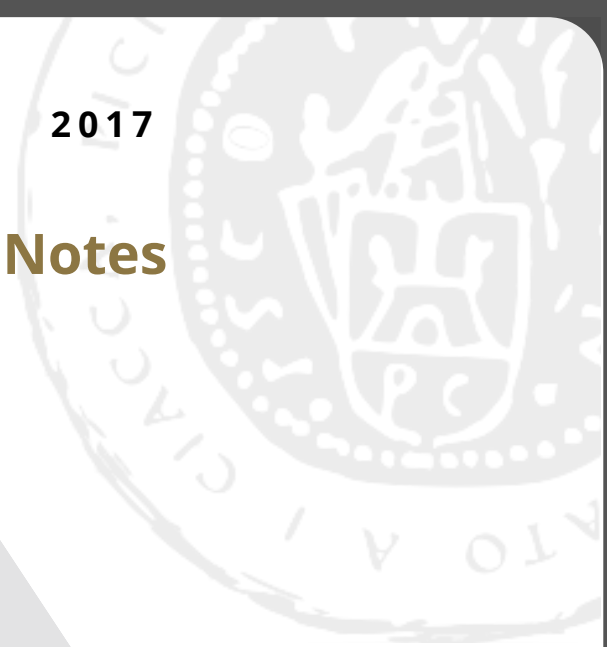
### Description:

**Made with the help of our friend Alberto Antonini**

2017

# Awards & Tasting Notes

2019





## Filosofia 2019



<b>Classification</b>	Maturano IGT Lazio 2019
<b>Grape:</b>	100% Maturano
<b>Organic</b>	Certified ICEA
<b>Style</b>	Natural fermentation on skins and stalks and long time maceration ageing
<b>Area:</b>	I Ciacca, Picinisco, Val di Comino, Lazio
<b>Elevation:</b>	600 m
<b>Training System:</b>	Espalier / Single Guyot Method
<b>Age of Vines:</b>	Planted by hand 2013 and 2014
<b>Yield:</b>	40hl/ha
<b>Alcohol:</b>	12%
<b>Sugar Level:</b>	No residual sugars
<b>Sulphites</b>	Low
<b>Vegan</b>	Yes
<b>No. of Bottles:</b>	approx. 300 bottles and 100 magnums

### Vineyard Management, Vinification and ageing:

Pruning began in January, starting with the selection of fruiting branches and renewal spurs. The choice of the number of buds to leave is very important to establish the yield of the vineyard. Since the 2018 vintage was characterized by high phytotoxic pressure, it was decided to leave more buds allowing the vines to grow new healthy shoots to be selected eventually in spring avoiding an excessive yield.

I Ciacca began harvesting by Hand on 21 September 2019, picking first for our "starter" and then our top selections. In the cellar, the grapes are de-stemmed and put immediately into our concrete tanks with 20% of the stems. A starter from the same grapes already prepared by hand with entire grapes without de-stemming, is combined with the grapes to encourage a naturally spontaneous, slow fermentation at no more than 18°C lasting 20-40 days. Once fermentation is complete, the vat is closed and the wine left on the skins/stalks to rest in the cement vats for 10 months, before being pressed, having first drawn off the free-run or "flower". Thereafter the pressed wine is allowed to rest in concrete for 3-4 months before being bottled and then kept for 24 months before release.

### Made with the help of our friend Alberto Antonini

## Awards & Tasting Notes

2022

Pale gold. Inviting aroma of dried grasses/flowers and ripe, spicy citrus, more clementine than lemon but also a slight sweaty/smoky note. On the palate, powerful but not aggressive tannins dominate at the moment but the fruit is there to bring balance to the wine. Soft in acidity yet fresh from those tannins. A more extreme, less elegant, version of the Sotto Le Stelle. Needs food. Needs time to open in the glass but it's a very interesting wine. Drink 2022-2025 (JH) Jancis Robinson Wines 16.5

Almost buttercup yellow. The most intense nose of all the Maturano permutations. Deep and intense hay, honey, orange, quince and hints of Martini Bianco with liquorice underneath. Dried, spicy apple and apricot. Straw and dried chamomile. Pangrattato (breadcrumbs). Deep, focused and with filigree acidic nerve running through the fruit and satin-like tannins creeping up. Bitter almond. Great precision overall. Drink 2022-2030 (WS) Jancis Robinson Wines 17++

<b>Classification</b>	Maturano IGT Lazio 2020
<b>Grape:</b>	100% Maturano
<b>Organic</b>	Certified ICEA
<b>Style</b>	Natural fermentation on skins and stalks and long time maceration ageing
<b>Area:</b>	I Ciacca, Picinisco, Val di Comino, Lazio
<b>Elevation:</b>	600 m
<b>Training System:</b>	Espalier / Single Guyot Method
<b>Age of Vines:</b>	Planted by hand 2013 and 2014
<b>Yield:</b>	40hl/ha
<b>Alcohol:</b>	13%
<b>Sugar Level:</b>	No residual sugars
<b>Sulphites</b>	Low
<b>Vegan</b>	Yes
<b>No. of Bottles:</b>	approx. 2,800 bottles and 85 magnums



## Vineyard Management, Vinification and ageing:

Pruning started in early Feb, when we make our selection of fruitful branches and renewal spurs leaving a slightly excess number of buds allowing the successive selection of new shoots in the early spring time to balance the physiological cycles of the vines. The long dry summer of 2020 was perfectly warm and the height above sea level brings great cooling, if not cold conditions, at night, perfect to enhance flavours.

I Ciacca began harvesting by Hand on 19 September 2020, picking first for our “starter” and then our top selections. This was followed by 4 days of rain, during which, much like the rest of Lazio, Abruzzo and Campania regions, we had to stop picking. After a further few days to allow the ground to dry, we carried out a second selection of our organic Maturano grapes.

In the cellar, the grapes are de-stemmed and put immediately into our concrete tanks with 20% of the stems. A starter from the same grapes already prepared is combined with the grapes to encourage a naturally spontaneous, slow fermentation at no more than 18°C lasting 20-40 days. Once fermentation is complete, the vat is closed and the wine left on the skins/stalks to rest in the cement vats for 10 months, before being pressed, having first drawn off the free-run or “flower”. Thereafter the pressed wine is allowed to rest in concrete for 3-4 months before being bottled and then kept for 24 months before release.

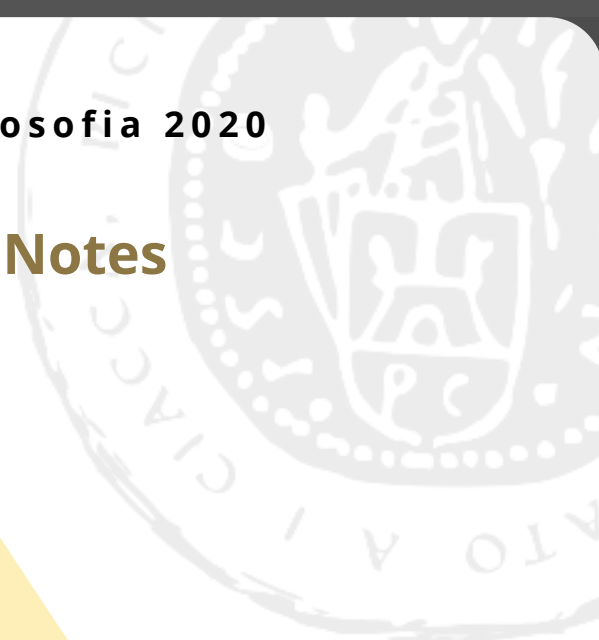
## Description:

**Made with the help of our friend Alberto Antonini**

Filosofia 2020

# Awards & Tasting Notes

2019



## L'Essenza 2018



<b>Classification</b>	Maturano IGT Lazio 2020
<b>Grape:</b>	100% Maturano
<b>Organic</b>	Not Certified
<b>Style</b>	Air dried grapes pressed before natural fermentation in new oak
<b>Area:</b>	I Ciacca, Picinisco, Val di Comino, Lazio
<b>Elevation:</b>	600 m
<b>Training System:</b>	Espalier / Single Guyot Method
<b>Age of Vines:</b>	Planted by hand 2013 and 2014
<b>Yield:</b>	40hl/ha
<b>Alcohol:</b>	16%
<b>Sugar Level:</b>	No residual sugars
<b>Sulphites</b>	Low
<b>Vegan</b>	Yes
<b>No. of Bottles:</b>	approx. 520 bottles of 37.5cl

### Vinification & Ageing:

Following a generations old tradition of using dried grapes in a few special dishes, we decided that using dried grapes to make wine must have been tried in the past. Hence, l'Essenza.

The best grapes were hand picked 10 days before. The main harvest to preserve acidity. They are then air dried for 4 months to concentrate flavours and increase sugar levels. Soft pressing of the grapes with stems allows the must to be transferred first to stainless steel for a slow natural fermentation, before being transferred to new 100 litre French oak barrels to be left for 4 years before a light filtering and bottling.

### Made with the help of our friend Alberto Antonini

2017

## Awards & Tasting Notes

2022

Very pale amber. Firm acacia honey, peach-jam and brioche nose. At first sweet and then sour on the palate and with fleeting fruit on the finish and butterscotch notes. An experiment rather than an enjoyable sweet wine. Drink 2022-2025 (WS) Jancis Robinson Wines 15

Deep coppery gold. Complex, intense aroma that brings together caramelised apricot and dried fruits, bitter orange marmalade – a strong passito style. Concentrated wine that has freshness as well as firm, gently chewy tannins framing all those delicious dried-fruit flavours: sultanas and apricots but although those flavours have associations of sweetness the wine is not really sweet. The empty glass even suggests rum and raisin ice cream. I can imagine this would be great with hard cheeses. Impressive length and concentration married to great freshness. The alcohol is present but perfectly integrated. Drink 2022- 2030(JH) Jancis Robinson Wines 17



**Valle Oscura  
85/15  
Vino Rosso  
IGT Lazio 2020**

### **History of wine**

The I Ciacca winery is located at an altitude of 600m in the Val di Comino with breathtaking landscapes in one of the oldest National Parks in Europe, the National Park of Abruzzo, Lazio and Molise. The philosophy is simple and straightforward: natural, organic and honest products are created here. Almost 200 years have passed since the French vines were planted in this valley and in 1999 the Cabernet di Atina obtained the official recognition of DOC. The Di Ciacca family tries to be different and traditional at the same time, producing a natural, organic and vegan wine, 100% grapes without chemical residues or pesticides.

**Variety:** 85% Cabernet Sauvignon & 15% / Merlot (all organic grapes)

**Area:** Val di Comino. Lazio. Italy

**Average age of vines:** 15-20 years

**Organic** Certified ICEA

**Alc:** 12.5%

### **Ageing:**

Soft pressing of the grapes with stems then left to rest at low temperature to assist decantation. A single starter from the same grapes is prepared and combined with the pressed must, which has been transferred to our concrete tanks to start a naturally spontaneous, slow fermentation at no more than 18°C lasting 20+ days. The wine is then left to rest in cement vats on fine lees for 9 months, before being bottled for 12 months before release.

## Awards & Tasting Notes

2022

In the glass it has an almost compact, clear and lively ruby color.

Characterised by wild notes of *gibier*, it offers the nose hints of berries accompanied by violet and rose. This is followed by varietal vegetal notes that leave room for herbs such as rosemary and mint to close with a light balsamic note from eucalyptus.

to the taste it presents itself without residual sugars, quite warm with mature and non-invasive tannins. It goes well with stewed game. - Amedeo Barbato, Enologist

Deep, lustrous ruby. Lifted, perfumed cassis with hints of cherry. Really pretty and with lots of depth and with an undertow of savoury spice and dark earth. Strikingly medium-bodied and light on its feet. Cherry, blueberry and cassis fruit with soft, grainy tannins that stick to the fruit on the finish. Truly appetising. Drink 2022-2028 (WS). Jancis Robinson Wines 17





**Valle Oscura**  
60/40  
**Vino Rosso**  
**IGT Lazio 2019**

### **History of wine**

The I Ciacca winery is located at an altitude of 600m in the Val di Comino with breathtaking landscapes in one of the oldest National Parks in Europe, the National Park of Abruzzo, Lazio and Molise. The philosophy is simple and straightforward: natural, organic and honest products are created here. Almost 200 years have passed since the French vines were planted in this valley and in 1999 the Cabernet di Atina obtained the official recognition of DOC. The Di Ciacca family tries to be different and traditional at the same time, producing a natural, organic and vegan wine, 100% grapes without chemical residues or pesticides.

**Variety:** 60% Cabernet Sauvignon & 40% / Merlot (all organic grapes)

**Area:** Val di Comino. Lazio. Italy

**Average age of vines:** 15-20 years

**Organic** Certified ICEA

**Alc:** 12.5%

### **Ageing:**

Soft pressing of the grapes with stems then left to rest at low temperature to assist decantation. A single starter from the same grapes is prepared and combined with the pressed must, which has been transferred to our concrete tanks to start a naturally spontaneous, slow fermentation at no more than 18°C lasting 20+ days. The wine is then left to rest in cement vats on fine lees for 9 months, before being bottled for 12 months before release.

ValleOscura 60/40 2019

## Awards & Tasting Notes

2022

Color: Ruby with ruby reflections

Fruity: Strawberry (intense), cherry, , blackberry, mulberry

Floral: Violet, rose, hibiscus

Vegetal: Humus from undergrowth

Minerality: Haematic with hints of graphite

Aromatic herbs: Rosemary, oregano

Spicy: nuances of pepper and nutmeg

The taste is dry with well-integrated alcohol and acidity without excesses which allow the tannins to express themselves tending towards maturity. It caresses the palate with grace and lightness to accompany cured meats and low and medium-aged cheeses. - Amedeo Barbato, Enologist



**Valle Oscura  
Cabernet d'Atina  
Riserva DOP 2019  
(First Bottling)**

**History of wine**

The I Ciacca winery is located at an altitude of 600m in the Val di Comino with breathtaking landscapes in one of the oldest National Parks in Europe, the National Park of Abruzzo, Lazio and Molise. The philosophy is simple and straightforward: natural, organic and honest products are created here. Almost 200 years have passed since the French vines were planted in this valley and in 1999 the Cabernet di Atina obtained the official recognition of DOC. The Di Ciacca family tries to be different and traditional at the same time, producing a natural, organic and vegan wine, 100% grapes without chemical residues or pesticides.

**Variety:** 85% Cabernet Sauvignon & 15% / Merlot (all organic grapes)

**Area:** Val di Comino. Lazio. Italy

**Average age of vines:** 15-20 years

**Organic** Certified ICEA

**Alc:** 12.5%

**Ageing:**

Soft pressing of the grapes with stems then left to rest at low temperature to assist decantation. A single starter from the same grapes is prepared and combined with the pressed must, which has been transferred to our concrete tanks to start a naturally spontaneous, slow fermentation at no more than 18°C lasting 20+ days. The wine is then left to rest in cement vats on fine lees for 9 months, before being transferred to new french oak 500lt barrels for 18 months before bottling and resting for 12 months before release.

**ValleOscura Cabernet d'Atina  
Riserva DOP 2019 (First Bottling)**

## **Awards & Tasting Notes**

2022

Color: Ruby with ruby reflections and garnet shades

Fruity: Cherry in alcohol, raspberry, blood orange

Floral: Violet and wild rose

Minerality: Haematic with hints of humus from the autumn undergrowth Aromatic herbs: Laurel

Spicy: Pepper, cinnamon, vanilla, sweet paprika

Roasted: Cocoa, tobacco

Balsamic: Eucalyptus, mint

On the palate it expresses sapidity and volume with evolving tannins that give backbone and fullness of drinkability. The glass flows fluidly leaving an interesting balsamic note on the aftertaste which prolongs the persistence and leaves the oral cavity ready for first courses based on meat sauce or medium-cooked meat second courses. Amedeo Barbato, Enologist



## Weather Reports

Harvest time at I Ciacca is always tricky to judge. Lying on the slopes of Monte Meta, the prevailing winds arriving from the Mediterranean from mid September to mid October may bring rain, can even bring a deluge... but may not. Weather reports are supplemented by hourly checks of the horizon - changeable weather needs keen observation, good judgement and just a bit of luck!

I Ciacca needs at least 24 hours of dry weather after any rainfall - not only to allow the grapes to dry but also to allow us safely to work in the vineyard with its clay/calcareous soil and steep slopes.

## **2017**

Gradigiorni\* 1737

Rain: 533 mm

The winter period at I Ciacca vineyard, in its third year of age, was characterised by a period of low temperatures which fell below zero for several days and rose very slowly until mid-March. Period of recovery of the vegetative cycle. Apart from some sporadic rain, the winter was dry and the first most abundant rains were seen from the beginning of May on a weekly basis. In spite of a fairly cold winter, spring and the following summer saw the thermometer rise to levels above those of 2003 and with low relative humidity. The rains load the land only twice between June and July, leaving August completely dry, favouring an excellent veraison of the grapes. These conditions have given the young vines the opportunity to perform an excellent leaf evapotranspiration and to better activate the photosynthetic process both for the accumulation of sugars and aromatic precursors. The uncontaminated environment and the climatic trend have made indigenous yeasts find an ideal place to nest and then arrive in the cellar and sustain a spontaneous, slow, delicate and temperature-controlled fermentation to release the maximum expression of a terroir in its first year of production after almost two centuries of absence of the human being.

## **2018**

Gradigiorni\* 1675

Rain: 1290 mm

This vintage has seen a climate characterised by rain and high humidity since winter while maintaining minimum temperatures in January above average, falling below freezing only in late February, close to the vegetative restart. Despite cooling with temperatures lower than those recorded in 2017, the high humidity created some difficulties for plants in the processes of vegetative development. In addition to the particularly abundant amount of rain, the climatic trend was characterised by an incessant rhythm of rainfall until May, leaving short periods of sunshine between June and July. Under these conditions, the organic management with the sole use of copper, sulphur and zeolite did not allow to block the most common plant diseases (Downy mildew and Oidium) that have reduced production. However, healthy and environmentally friendly viticulture is also this: adapting to the variability of the climate by limiting yields and investing in the selection of the best grapes, grain by grain, for a limited production of wines with incredible sensory surprises..

## 2019

Gradigiorni\* 1650

Rain: 568 mm

Mild winter with minimum temperatures dropped below 0 ° C for only two days in January, the vegetative restart with the classic “weeping” from pruning cuts begins in mid-April with average temperatures around 13 ° C. May sees some drops in temperature that slightly slow down the vegetative activity without blocking the reproductive physiology of the plants that successfully carry out flowering and subsequent fruit set. The phytosanitary pressure is kept under control thanks to a few treatments with zeolite, copper and sulfur that are well calibrated to the needs of the vineyard and the vintage. The rains in spring are quite frequent but low intensity, helping the soil to accumulate enough water resources to support the roots during the heat of the summer months which see only 10 days of moderate rainfall. Thanks to the accumulation of water in the spring period, the vines were able to complete the entire vegetative-productive cycle in the best possible way, delivering grapes of the highest quality to the cellar, with an organoleptic profile characterised by savoury and tasty pulp, consistent skin rich in bloom where it is nest the natural yeasts that will initiate the spontaneous fermentations.

## 2020

Gradigiorni\* 1599

Rain: 678mm

The vintage was characterized by an above average temperature trend for the period, anticipating the vegetative restart of the vines by a few days. Subsequent sudden drops then occurred in spring, towards the end of March, until a hint of frost which, fortunately, had no effect on production. The rains were well distributed during the spring and without being continuous but leaving the soil with sufficient resources to allow the vines to continue their physiological cycle in the best possible way. Despite the higher temperatures at the beginning of the season, the accumulation of degree days did not reach the levels of previous years, directing the grapes towards a sensory development of the aromatic profile on notes of freshness, floral and mineral.

**2021**  
Gradigiorni\* 1536

Rain: 763 mm

The 2021 season begins to accumulate water reserves as early as January to continue, at a decreasing pace, until July when a trend reversal is recorded with no rainfall and temperature peaks in August of even 38 °C. Vegetative recovery was thus well sustained and even water stress did not create physiological variations in the vegetative-reproductive cycle of the Maturano. On 8th April a minimum of 3.9°C below zero was recorded which caused damage to several shoots. However, thanks to the particular terroir of our vineyard, the vines also responded well to this abiotic stress without any particular impact on quality. Despite strong evidence of rainfall, the summer period was characterized by interesting temperature ranges stimulating the accumulation of aromatic precursors and a phenological normalization recovering the delay that occurred in veraison to arrive at the harvest on average for the period. The low phytosanitary pressure, the temperature ranges and the well-distributed rains have also favoured the development in the vineyard of the native yeasts which have always supported the spontaneous fermentations in the cellar. The accumulation of degree days remained around the same levels as last season, releasing, also for 2021, a vintage of excellent olfactory and gustatory richness.



**2022**  
Gradigiorni\* 1677

Rain: 329 mm



2022 will be remembered as the driest year recorded since 1800. It was an exceptional phenomenon that affected the entire peninsula with temperatures, in some areas, reminiscent of the peaks of 2003. Despite our vineyards the amount of average rain accumulated has been reduced by more than half compared to the previous year, it was sufficient to integrate the water reserves to allow the plants to survive this particular season unscathed. Furthermore, thanks to the altitude (550 masl) and the particular morphological conformation of the vineyard, the temperatures have not undergone the same trend as the rest of the country, settling at even lower levels than in 2021, maintaining an excellent temperature range. However, long periods of strong sunshine and absence of rain represented an important source of physiological stress for the plants, effectively contrasted with efficient management of the canopy aimed at protecting the cluster band and promoting leaf development. A hailstorm damaged part of the production and, moreover, the average size of the grapes was smaller than in previous years. However, thanks to the lack of frosts, all the buds were able to germinate without interference and overall production increased. The series of climatic events that have occurred have forced us not to produce the Filosofia line since the grapes have not reached the right degree of development and ripeness which allows them to support the long period of maceration to which they are subjected right from the fermentation phases. For this reason, it was decided to concentrate efforts on Nostalgia and Passito. The accumulation of degree days almost at the levels of 2017, in fact, made it possible to bring to the cellar grapes with a good average level of ripeness and with a complex aromatic profile for a wine characterized by a particular olfactory minerality and fullness of mouth.