

Sotto Le Stelle

Maturano IGT Lazio 2017



Story of the wine:

Beneath the Stars, in our hilltop village of Picinisco, you can find the award winning refined Hotel *Sotto Le Stelle* as well as the Wine, *Sotto Le Stelle*. Much like our hotel, It is one of a kind. Under its gaze, Maturano grapes are again grown organically in an uncontaminated area of great biodiversity. Maturano is a forgotten and recently rediscovered grape indigenous to I Ciacca. It's micro-terroir is a perfect habitat to produce wines of great personality. Our state of the art cellar is built on the ruins of an ancient *cisterna* where grapes were pressed in a bygone age. *Sotto Le Stelle* is born from the richness of the whole grape and transformed into an elegant and refined wine, which will, like its name sake, take time to develop its full potential *Beneath the Stars*.

Grape: 100% Maturano (Organic Grapes)

Area: Picinisco, Val di Comino. Lazio.

Elevation: 600m

Training System: Espalier

Average Age of Vines: 5 years

Yield: 40hl/ha

Sugar Level: No Residual Sugars

Harvest Time: Early October

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. Then in bottle for 36 months before release.

Alcohol: 14%

Description:

Deep intense gold colour with prominent reflections. Musk notes nose with vibrant stone fruit, little citrus but bright white flower, honey spice notes and cooking apple.

Candied citrus and yellow plum to a marked minerality reminiscent of flint. Decisive but not invasive on palate, complex yet elegant and vibrant. Beautifully persistent and balanced. Ageing potential highly recommended.

