



Veniero, named derived from the ditch Uenère (countryside area around Sezze cultivated with black grapes), is our interpretation of the Cesanese. Spontaneous fermentation and maceration with the skins for ten days; refines in terracotta amphora for eight months and rests in the bottle. Not clarified and unfiltered.

Medium intense ruby red color. On the nose hints of graphite and red fruit, in particular cherry, red currant and raspberry. On the palate, it is mineral and savory, juicy and rightly tannic. Excellent when paired with elaborate first courses, red meat-based main courses and wild game and also with seasoned cheese.

Cesanese

It is a black grape variety, characteristic of Lazio, widespread since ancient times in the Agro Pontino area. In the Monti Lepini area in which Sezze sits, it was also called Nero Ferrigno. The name probably derives from Cesarese, which links it with its Roman origins. However, it is mentioned in the sources only since the 19th century.



VINO BIOLOGICO / ORGANIC WINE



Name

Cesanese IGT Lazio

Production area

Agro-Pontino, foothills area of the Municipality of Sezze

Vineyard

The soil structure is composed of deep limno-marshes sediments , rich in bluish and dark clays and characterized by a layer ancient marine composed of calcarenites dating back to the era of Pliocene. Traces of carbonate rocks of volcanic origin from the ancient volcano of Lazio. Soils with excellent supply of organic substances

Type of viticulture

Organic certified and Biodynamic Demeter certified

Grapes

100% Cesanese

Training system

Guyot

Plant density

4000 stumps / ha

Yield of grapes per hectare

60 quintals

Harvest

Manual harvest in boxes

Harvest time

End of September

Winemaking

Spontaneous fermentation of destemmed grapes in open vats with maceration on the skins for 10 days.

Refinement

In concrete tank with malolactic fermentation conducted spontaneously and then in bottle. The wine comes bottled without any clarification or filtration

Bottle format

750 ml

Number of bottles produced

4000

Service temperature

15-16 °C