

## Technical data sheet

Name: Cirsium

### About the vineyard:

Vineyard age: 73 years old

DOC: Olevano Romano DOC

Altitude: about 400 m slm, about 1312 feet

Soil type: deep red volcanic soil

Vineyard exposition: South-East

Blending grapes: 100 % Cesanese di Affile

Plant density: 3000 pp/ha

Pruning type: little bush modified in rows

Production: 35 hL/ha

Vineyard management: organic and biodynamic

Plant nutrition: green manure

Harvest: manual, middle of September

Vinification: natural fermentation

Annual production: 4500 bottles

### Winemaking process

*Cirsium* is our top selection wine. *Cirsium* was named after a wildflower, very common in our vineyards, *Cirsium arvense*. It is a cru of 100% Cesanese d’Affile grown on a single 1-hectare vineyard block, trained at little bush. It was planted in 1953 by Damiano’s grandfather Guido. The natural yield for the vine is about 4 to 6 clusters.

Harvest is manual and starts when the maturation has reached the optimal level. Grapes for Cirsium are meticulously selected; any imperfect berry is removed before the crushing. The fermentation occurs naturally in a concrete vat, and the maceration lasts about 15 days. After the fermentation, Cirsium is racked to foudre (botte), where it ages for the first year. During the second year, Cirsium is racked into the concrete vat and after a total of two years it is bottled. Cirsium will age in bottle for one more year, before it is released.

Tasting notes:

Color: garnet

Nose: very varietal, spicy with hints of black peppercorn, tobacco, red orange, sage, dill, but also violet flower. Very mineral, with a great and deep complexity.

Mouth: the minerality reminds the volcanic soil, it is complex and drinkable at the same time, its great dynamic taste in the mouth makes it very tempting to sip.