

CANTINA IMPERATORI

VITICOLTORI IN ITALIA



CESANESE I.G.P. LAZIO

Cesanese is the only autochthonous red grape variety of Lazio that has always been cultivated in the territory but qualitatively rediscovered only in recent years. At our winery, although it is a difficult grape variety, it has adapted extremely well to the loose, well drained soils and ideal exposure, conditions necessary to enhance its elegance and complexity.

BLEND	— Cesanese d’Affile 100%
PRODUCTION ZONE	— Frascati
AREA UNDER VINE	— approximately 2,5 ha
VINEYARD ALTITUDE	— approximately 300 m a.s.l.
TERRAIN TYPE	— of volcanic origin, compact and clayey texture
TRAINING SYSTEM	— spurred cordon
PLANTING DENSITY	— 5,700 vines per hectare
YIELDS PER HECTARE	— 1 kg
YIELD OF GRAPES INTO WINE	— 60%
YEAR OF PLANTING	— 2012
HARVEST TIME	— late September
HARVESTING	— manual harvesting of grapes into crates
VINIFICATION	— soft crushing, and prefermentation cold maceration of grapes
ALCOHOLIC FERMENTATION /MACERATION	— in stainless steel at a controlled temperature, frequent délestage and daily pumping over
MALOLACTIC FERMENTATION	— is carried out into big slavion oak barrels
AGING	— The wine take rest for 12 months in big slavion oak barrels with a capacity of 15 hectolitres
AGING	— in bottle before release
COLOR	— ruby red, tending to garnet with aging
AROMA	— intense, ample, with flowery and fruity notes, characteristic of this grape varieties
TASTE	— harmonic and elegant with good structure
FOOD PAIRING	— with typical Roman first course dishes such as fettuccine with chicken giblets, roast spring lamb and poultry, roasted and stewed
SERVING TEMPERATURE	— 18/20°C