

# CANTINA IMPERATORI

VITICOLTORI IN ITALIA

## FLO' - CESANESE I.G.P. LAZIO

An ancient vine of mysterious origins, Cesanese was grown in the Roman countryside as early as the VIII century BC. Described as “generous”, our winegrowers cultivate it with dedication and respect. In ancient times, Cesanese wine was an ideal companion for festive gatherings and toasts, while today it is known for its fruity notes and utmost pleasantness to drink.



BLEND	— Cesanese d’Affile 100%
PRODUCTION ZONE	— Frascati
AREA UNDER VINE	— approximately 1,0 Ha
VINEYARD ALTITUDE	— approximately 180 m a.s.l.
TERRAIN TYPE	— of volcanic origin, compact and clayey texture
TRAINING SYSTEM	— low VSP bilateral spurred cordon
PLANTING DENSITY	— 5,200 vines per hectare
YIELDS PER HECTARE	— 2 kg
YIELD OF GRAPES INTO WINE	— 70%
YEAR OF PLANTING	— 12019
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 frequent racking and daily pump-over
MALOLACTIC FERMENTATION	— not carried out
AGING	— in stainless steel vats for at least 6 months, then in bottle before release
COLOR	— very intense ruby red
AROMA	— intense notes of wild red berries, with hints of a floral bouquet of violets and white irises
TASTE	— a pleasant and elegant structure, young but smooth and mellow tannins.
FOOD PAIRING	— with meat dishes typical of Roman cuisine, such as meatballs of white meats, saltimbocca alla Romana or scallopini with lemon
SERVING TEMPERATURE	— 16/18°C