

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 100%

Production zone Frascati

Area under vine approximately 8,000 sq m

Vineyard altitude approximately 300 m a.s.l.

Terrain type of volcanic origin, compact and clayey texture

Training system VSP (Vertical Shoot Positioning) spurred cordon

Planting density 5,700 vines per hectare

Yields per hectare 8,000 kg

Yield of grapes into wine 60%

Average age of vines 5 years old

Harvest time late September

Harvesting manual harvesting of grapes into crates

Vinification soft crushing and pre-fermentation cold maceration of grapes

Alcoholic fermentation/maceration in stainless steel at a controlled temperature, frequent délestage and daily pumping over

Malolactic fermentation carried out in wooden barrels

Aging in French oak tonneaux for at least 10 months, with frequent batonnage

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 variety

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