

## Cantine Riccardi Reale

Country: Italy

Region: Lazio

Grape(s): Cesanese

Producer: Piero Riccardi, Lorella Reale

Founded: 2010

Farming: Biodynamic



### 2015 Cantine Riccardi Reale "CollepaZZo" Cesanese

Cantine Riccardi Reale is a five-hectare farm that embraces the neighboring municipalities of Bellegra and Olevano Romano. They were established in 2010 from the desire safeguard Bellegra's extraordinary plant and animal biodiversity, as it has been for generations. It had also always been a dream to produce Cesanese in the countryside of Olevano Romano, the most representative red wine of Lazio. Piero Riccardi and Lorella Reale follow the methods of biodynamic agriculture mixed with their own theories. They do not use synthetic chemicals, and are working to preserve and increase soil fertility through biodiversity, in order to let the grapes express themselves and the terroir from which they grow.

In Olevano Romano 300 meters above sea level, they have two vineyards of the varietal Cesanese Affile. Within each vineyard there are two types of soil, one of reddish volcanic soil, the other composed of sandstones from the Cretaceous period. They harvest the grapes separately by vineyard, and vinify separately to get three different types of Cesanese. Two represent the distinction between the grapes produced in their different soil types, and the third represents the union of the grapes produced from the two types of soil.

The 2015 CollepaZZo Cesanese uses a blend from both soil types. The wine is refined in cement tank for 10 months, fermented with native yeast, is unfinned, unfiltered, and has just a small amount of sulfur at bottling.

#### VITICULTURE / VINIFICATION

- Grapes are harvested and sorted by hand
- Grapes are de-stemmed
- Wine is fermented with indigenous yeasts
- 10 months in cement tank, and 6 months in bottle before release
- The wine is unfinned, unfiltered and has minimal sulfur added at bottling.

Tasting notes: The wine is medium bodied with front of the mouth tannins. Aroma of sweet plums. On the palate dry, plum jam, volcanic, velvety.