

Centomoggia

In this area, landed property used to be extremely divided. So a property measuring 100 moggia, i.e. some 30 ha, was such a rarity that this place, located between Caiazzo and Castel Campagnano, was named "Centomoggia" - "Hundred Moggia".



CENTOMOGGIA

IGT Terre del Volturno Casavecchia

Grapes: Casavecchia nero 100%

Appellation: Igt Terre del Volturno

Vineyards: in Castel Campagnano, Vigna Monticelli and Castel di Sasso, Vigna di zia Rosa.

Training: certified organic.

Harvest: September. By hand, in 15 kg. small cases

Yield per hectare: 35 q/ha

Production : 3500 bottles

Vinification: selection by hand, destemming and crushing, maceration and fermentation in stainless still at 77° F, malolactic fermentation in inox. In new (30%) and of first hand barriques (70%) for one year, refining 18 months in the bottle.

Tasting notes: full-bodied wine with dense ruby colour. Very strong flavour on the nose , with gamey, feral hints introducing a wide range of aromas including blackberry, bilberry, as well as spicy cloves and bitter liquorice. In the mouth this wine is meaty, mellow and rich, and the tannins exquisitely enhance its cherished , wide-ranging taste with distinctive lasting finish.