



The Casavecchia grape is mysterious and somehow magic. We know almost nothing of its origins, except the legend of an old plant, which probably survived the terrible mildew and phylloxera epidemics. That plant – found in the remains of an "ortus conclusus" nearby the ancient Via Latina connecting Capua to Alife – gave rise to all the others.

The place where it was found was an old house, hence the name Casavecchia. It survived only in small farming productions, but it was rediscovered by Peppe Mancini in the early 90's.

Casavecchia "Centomoggia" 2014, 2015

GRAPE VARIETIES

Casavecchia nero

WINEMAKING

Selection by hand, destemming and crushing, maceration and fermentation in stainless steel at 77°F, malolactic fermentation in stainless steel. In new (30%) and first-passage barriques (70%) for one year, refining for 18 months in the bottle.

ANALYTIC DATA

Alcohol content: 13 % vol.

ORGANOLEPTIC CHARACTERISTICS

Full-bodied wine with dense ruby color.

Very strong flavor 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.

GASTRONOMY

It is a good match for spaghetti alla chitarra, seasoned pecorino cheese, boiled beef and braised meats.

Serving temperature 18-20 °C

AVAILABLE FORMATS

75 cl

