



“Bolla di Urbano” Cesanese del Piglio Superiore Riserva DOCG

EXPERIENCE

NAME: The label of the “Bolla di Urbano” is dedicated to a historical document still conserved in the beautiful Cathedral of Agnani. The city, 15 minutes from Pileum, is a historical location for the Papacy. “Bolla” is a name reserved for the most important religious documents. Pileum makes many Cesanese wines, this bottling represents something truly special, almost sacred.

CHARACTER: A savory wine on the nose with dark wild fruits, sour cherry, and forest floor. A dense and powerful wine on the nose and through the palate with profound texture, flavors of black currant, blackberry, cocoa, walnut, and beef fat. Completed by a complex finish that will age for many years to come.

ENJOY WITH: Traditional Roman food, roasted meats, particularly lamb and wild game, rich meaty sauces and Pecorino Stagionato (an aged cheese). Spezzatino, hearty stews, or oxtail.

BEST RESULTS: 58°-62° in a Bordeaux style glass. Allow the wine to open with some air for 30-60 minutes. Decanting recommended.

EXPRESSION

FERMENTATION & EXTRACTION: Based on soil type, each separate parcel is destemmed and fermented with indigenous yeast in temperature-controlled steel tanks for up to 21 days with one pump-over each day with occasional open racking for oxygenation when required.

ELEVAGE: Aged in a combination of oak for 20 months, 80% large Botti, 20% in second and third year barrique. Aged a minimum of 6 months in bottle before release.

FINING AND FILTERING: Fined with Bentonite, vegan, filtered at 0.45 micron filter. In ideal circumstances fining is not necessary.

SULFUR: Small amounts added at crushing 15 ppm, after malolactic conversion 30 ppm, and just before bottling 10 ppm.

SOURCE

FARMING: Practicing organic with natural grasses on some soil types and with selected cover crops like legumes, barley, and vetch for increasing nitrogen and drainage on the soils with a higher quantity of white clay.

LAND: Small parcels exclusive to the production of Bolla di Urbano of 29% limestone, 45% volcanic clay, and 16% sand at more than 1300 feet asl. Dramatic diurnal shifts in temperature bring great freshness.

VINE: The vines are a minimum of 60 years with many vines much older intermingled. Cordon and Guyot, 4,500 plants per hectare.

HARVEST AND PRODUCTION: Manually harvested before sunrise, 1,000 cases produced.

LOCATION:
Italy > Lazio > Pigilio DOCG

VARIETY:
Cesanese di Affile

WINEMAKER:
Gian Marco Cioffi
with enologist Gabriele Graia



SCIENCE

ABV%: 14.5%

