



# Pileum Cesanese del Piglio DOCG

## EXPERIENCE

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**NAME:** Pronounced (Chae-zah-NAE-say) is said to be the preferred grape of the ancient Romans. The Piglio region received its DOCG status in 2008. The town and region of Piglio is said to come from the name of a Roman general's helmet.

**CHARACTER:** A distinct wine marked by red fruits like pomegranate and cherry, floral spice, juniper, forest floor and cured meat. The palate is lively with acidity and tannin, balanced by a fruit concentration and freshness.

**ENJOY WITH:** A hearty wine, versatile with many main courses. Serve with pork, grilled sausages, pastas like Bucatini alla Matriciana, cacio e pepe, medium-aged cheeses and cured meats.

**BEST RESULTS:** 58°-62° in a Bordeaux style glass. Allow the wine to open with some air.

## EXPRESSION

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**FERMENTATION & EXTRACTION:** Each 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 for one year with 20% in large casks of Austrian oak (20-30 HL) and the rest in steel tank.

**FINING AND FILTERING:** Fined with Bentonite, vegan, filtered at 0.45micron 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

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**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:** 7 different parcels on soils comprised of volcanic white clay, silt, sand, and limestone between 1200-1500 ft. a.s.l.

**VINE:** Parcels planted cordon and Guyot between 1975 and 2006, mostly the younger vines are used for this cuvee.

**HARVEST AND PRODUCTION:** Hand-harvested with approximately 1650 cases produced.

**LOCATION:**  
Italy > Lazio > Piglio DOCG

**VARIETY:**  
Cesanese di Affile

**WINEMAKER:**  
Gian Marco Cioffi  
with enologist Gabriele Graia



## SCIENCE

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ABV %: 15%

SUGAR RATE: 1g/L

TOTAL SO2: 62 ppm

TOTAL ACIDITY: 4.9 g/l

