



MIGRANTE

SIGILLUM 2009

CONTROLLED APPELLATION OF ORIGIN "CESANESE DI OLEVANO ROMANO"

GRAPE VARIETY: The CESANESE grape variety is indigenous to the Lazio region and Migrante's style is linked to a minimalistic approach both in the vineyard (farming only 3 hectares) and in the cellar avoiding over-produced wines.

PRODUCTION'S AREA: Italy, Olevano Romano (Roma)

VINEYARD: 3 Ha.

EXPOSITION AND ALTITUDE: south facing sitting at 400 mt above the sea level. The vineyard has been planted in 2000.

SOIL: Olevano Romano's varied nature of soils (loamy, clayey and calcareous), partly resulting from volcanic formations, benefit from a climate characterized by persistent temperature changes.

TRAINING SYSTEM: spurred cordon.

DENSITY: 3.000 dry farmed vines per hectare.

YIELDS: 70 q.li/Ha

HARVEST: Mid October, hand harvested.

VINIFICATION: Hand harvested with strict grape's selection. Pressed and macerated for 20 days at controlled temperature from 20°C to max. 25°C. Daily pump-overs during the fermentation.

Not stabilized, unfinned and unfiltered. Therefore the wine can throw some sediments.

AGEING PROCESS: aged for 18 months in stainless steel tank, then racked and moved for 12 months in used barrique, then racked once again followed by 24 months bottle ageing in the cellar before being released to the market (according to the single vintage).

ALCOHOL BY THE VOLUME: 14,50%

MAIN CHARACTERISTICS: Sigillum 2009 displays an evolving color, definitely more translucent than the normal due to ageing process and the short maceration during the fermentation. Its intense spicy aromas evoke notes of cigar box, forest floor and blueberry. Earthy elegance and rusticity on the palate, this wine is supported by balanced tannins that give way to a lovely persistence and a slight kick of Mediterranean garrigue nuance. The oak influence is very limited without any interference with the fruit's purity.

FOOD AND WINE PAIRING: This wine enhances the flavors of the culinary tradition of Lazio including earthy Pappardelle with boar sauce or a risotto with mushrooms and pumpkins. Great pairing with well cured cheese, meat rolls, grilled vegetables, roasted lamb meat. Serve at room temperature, around 20 ° C, decant an hour ahead to enhance the long bottle ageing.

BOTTLES PRODUCED: 6.000 (released approx 4 years later from the vintage)

