



MIGRANTE

TERRE OLIBANI 2015

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: First week of October, hand harvested. The grapes for this wine are harvested a bit earlier than the normal, in order to achieve freshness and an immediate fruity impact on the palate.

VINIFICATION: Hand harvested with strict grape's selection. Pressed and macerated for 15 days at controlled temperature from 20°C to max. 25°C. Daily pump-overs during the fermentation.

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

AGEING PROCESS: aged for 18 months in stainless steel tank, then racked plus further 24 months bottle ageing in the cellar before being released to the market (according to the single vintage).

ALCOHOOL BY THE VOLUME: 13%

MAIN CHARACTERISTICS: Terre Olibani 2015 displays an evolving color, definitely more translucent than the normal due to ageing process and the relatively short maceration during the fermentation. Its aromas are still fresh and remind us mature and soft red fruit. Earthy elegance and rusticity on the palate, this wine is supported by easy tannins that give way to a lovely fruitiness and a slight kick of herbal notes. Definitely an old world style wine.

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: 7.000 (released approx 4 years later from the vintage)

