

Matre 2018 – DS Bio Danilo Scenna

PRODUCER

D.S. bio - Only 2,5 hectares under cultivation (fragmented in 12 plots) and the total yearly production is round 18.000 bottles.

APPELLATION BIANCO DEL FRUSINATE IGT (The brand name Matre is a contraction of the two varieties involved, Maturano and Trebbiano)

WINE REGION Lazio - The winery is located on the Lazio side of the Abruzzo Lazio and Molise national park, more specifically in the village of Pescosolido (Frosinone).

ALTITUDE

550 meters above sea level .

SOILS Clay and sandstone marked by organic richness

VARIETALS 60% Maturano – 40% Trebbiano Toscano. The two varieties are processed separately.

AGE OF THE PLANTS: Century old ungrafted vines.

PLANT DENSITY: 2000/ha

YIELDS PER HECTARE 50 hl /ha

TRAINING SYSTEM Vite Maritata o Vite Alberata (the vines are trained up in vertical by using oak trees or olive trees and this ancient tradition dates back to the Romans and the Etruscans). Tying the vines with the trees, allowed the farmers to maximize the soil which was used to plant other crops. Only few hectares in this area in Lazio and in Campania (more specifically in the Caserta province) are still trained in this way.

HARVEST Manual. 3rd week in Sept.

VINIFICATION The must ferments in concrete vats with the only the indigenous yeast (no inoculated yeast). The wine ages for few months in concrete vats and is bottled during the following spring. Macerated 2 days with the skins. In the cellar no clarification and filtrations. Two rackings (no pumps, just gravity). A tiny quantity of sulphites is added during the racking and before the bottling. Total sulphites at bottling: 24 m/l



BOTTLES PRODUCED 7.000

ALCOHOL BY VOL. 12,00%

WINE DESCRIPTION Intense straw yellow at sight. The nose is reminiscent of chamomile and quince. The mouthfeel is fresh, intense and salty, with a slight bitter finish. The short maceration provides a nice richness in the palate.

SERVICE TEMPERATURE 10-12° C

FOOD PAIRING Pasta and fagioli cannellini (local dish) or lentils, truffle bruschetta, any kind of fish courses and white meats.

Certification: DS bio is certified organic and biodynamic (Demeter)

Membership: The estate is a proud member of Vinnatur, VAN (Vignaioli Artigiani Naturali) and the RAW wine fair created by Isabel Legeron.