



## CASALE DELLA IORIA Campo Novo

REGION/ ORIGIN	Lazio Cesanese del Piglio DOCG	WINEMAKER	Paolo & Alessandro Perinelli
VINTAGE	2020	WINERY ESTABLISHED	1921
VARIETALS	100% Cesanese d'Affile	VINEYARD(S)	Estate fruit
ALCOHOL	14%	AGE OF VINEYARD(S)	15 yrs old
FERMENTATION	Stainless steel Pied de cuve	SOIL TYPE	Red clay
AGING	1 year	ELEVATION	350 meters
BARREL TYPE/ YEARS IN USE	No wood	FARMING METHODS	Organic certified
FILTER/FINING	Cartridge filter No fining	PRODUCTION	16,000 bottles
TOTAL SULFUR RS	54 mg/l .1 g/l	HARVEST TIME	Mid October

*This protected estate consists of 120 hectares of land -  
38 with vines (mostly Cesanese), 15 with olives (over 28 varieties), & the rest with gorgeous forests and fields for the animals*

Casale della Ioria is a renowned winery, considered to be the most influential in the 1000-year-old region of Ciociaria in Lazio, Italy. They are the undisputed kings of the Cesanese del Piglio area, and their success is generations deep, with a start in 1921. Paolo Perinelli took over the winery in 1981 and is responsible for the esteemed DOCG status that the area now enjoys. The property is located in the commune of Acuto, sitting atop a hill overlooking the Tyrrhenian Sea to the west, at an altitude of about 400 meters. The estate is a stunningly beautiful property of forests, olive trees, and vines, and is dedicated to organic farming. The land is kept as natural as possible, with animals allowed to graze and roam freely, and biodiversity encouraged to create a unique ecosystem. The acidic clay soils of the estate range in color like an earth rainbow, from bright yellow browns to deep chocolate hues and vibrant reds, imparting unique influences to the grapes that grow. Although they specialize in Cesanese d'Affile, they also cultivate small plantings of the stunning Olivella Nera, the fresh local white grape Passerina, and the complex Bellone.

*We believe that in order to make a great natural wine, one must work with great care and attention to the vineyard,  
using low environmental impact techniques*

The Campo Novo is a vibrant yet remarkably complex version of the famous Cesanese grape that comes from the hilly land of Ciociaria in Lazio. The estate's younger vines (15 years) are harvested and spend about 15 days on the skins in steel fermenting with its own natural pied de cuve and receive punch downs daily. Once the grapes are gently pressed, it continues its ferment (about 3 weeks in total) and then goes through natural ML. The wine is racked once and remains on fine lees for about one year before being bottled. The resulting wine is built to express the youthful side of the grape and has a wildly exuberant nose of tiny garden strawberries, wild blackberries, violets, fresh tar, and fresh berry cobbler. In the mouth, brambly fruit hits up front (blackberry, sour cherry, tiny blueberries, juicy plums) but goes straight into loads of amaro spices (juniper, thyme, mountain pine) to compliment the grippy tannins while staying very fresh on its feet.