



È come un rito antico, la nostra famiglia riunita intorno a questa grande quercia a raccontare e assaporare la



vita. Siamo nati all'ombra di questi forti rami, cresciuti ascoltando le parole, lente, delle foglie al vento.

CASALE DELLA IORIA



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Espero

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|------------------------------|---------------------------------|-----------------------|---------------------------------|
| REGION/ ORIGIN | Lazio IGT | WINEMAKER | Paolo & Alessandro Perinelli |
| VINTAGE | 2022 | WINERY ESTABLISHED | 1921 |
| VARIETALS | 100% Olivella Nera | VINEYARD(S) | Estate fruit |
| ALCOHOL | 12.5% | AGE OF VINEYARD(S) | 15 years old |
| FERMENTATION | Stainless steel Pied de cuve | SOIL TYPE | Red Clay |
| AGING | 6 months | ELEVATION | 350 meters |
| BARREL TYPE/ YEARS IN USE | None | FARMING METHODS | Organic certified |
| FILTER/FINING | Cartridge filter No fining | PRODUCTION | 5,000 bottles |
| TOTAL SULFUR RS | 90 mg/l 0 g/l | HARVEST TIME | 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 *Casale della Ioria ‘Espero’* is truly a one-of-a-kind wine, as it may be the only wine dedicated to the remarkably rare Olivella Nera grape of Lazio. Paolo discovered it from a farmer deep in the mountains that had a particular local horse that he was wanting to buy, and he ended up bringing plantings of this unique native variety back home! The plot of grapes is about 15 years old and sees a green harvest to keep the fruit well-focused, and then comes to the cellar, is destemmed, and ferments in steel tank with its own natural pied de cuve. The ferment takes about 15 days, seeing daily punch downs, and is then gently pressed. Once malo is finished, the wine is racked and remains on its fine lees with sporadic agitation while aging for 6 months before bottling. The finished wine is dynamic, spicy, and so fresh and enjoyable. The nose reads almost like a Syrah, with high tones of blackberry, black cherry, black pepper, black olives, and lilacs, but has something distinct about it keeps it Italian. The palate is juicy, with amazing acidity and tannins to match, full of fresh tart fruits, Sichuan pepper, cinchona bark, purple flowers, and small, lovely blackberries. Very expressive and very delicious.