



CASALE DELLA IORIA

Tenuta della Ioria

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	14.5%	AGE OF VINEYARD(S)	20 years old
FERMENTATION	Stainless steel Pied de cuve	SOIL TYPE	Red Clay
AGING	12 months	ELEVATION	370 meters
BARREL TYPE/ YEARS IN USE	2000L Slavonian oak	FARMING METHODS	Organic certified
FILTER/FINING	Cartridge filter No fining	PRODUCTION	18,000 bottles
TOTAL SULFUR RS	78 mg/l .2 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), and 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 *Tenuta della Ioria* is the estate's premier Cesanese to showcase their terroir and deft hand with this unique and fantastic grape. The fruit is selected from several red clay plots of vines, brought to the cellar, and fermented in stainless steel with its own pied de cuve. After about 15 days on skins, with both punch downs and pump overs, the grapes are pressed and continue fermentation for another couple of weeks. It is then racked into large 2000-liter Slavonia oak barrels (each barrel is regenerated every 15 years) and remains on the fine lees for a year. After a light filtration, the wine is bottled and laid to rest for at least 6 months before released to the market. The resulting wine is remarkably elegant, refined, complex, and well-built for aging. In the nose, heady spices compliment the dark black cherry, mountain blueberry, and purple plum fruit, backed with hints of rose pedals, white pepper, and cinnamon. In the mouth, the texture is soft and silky, but with a firm grip of tannin and acid, complex with black fruits, cassis, floral notes, and earthy spice.