



CENTOMOGGIA Casavecchia Terre del Volturno IGT

WINE DESCRIPTION

Casavecchia is a native varietal of Campania whose origins are completely unknown today. A moggia was a unit of measure for property in this area that historically had very small plots. In fact, a property measuring 100 moggia, or about 74 acres, was such a rarity that this place, located between Caiazzo and Castel Campagnano, was named "Centomoggia", meaning "one hundred moggia". Terre del Principe's vineyard management is organic with no pesticides, no herbicides and wild grassing to increase the biodiversity.

TASTING NOTES

Deep ruby red color. The bouquet on the nose is very intense, with a wide range of aromas including blackberry, bilberry, as well as spicy cloves and bitter liquorice. On the palate it is full-bodied, meaty and rich with silky tannins and a distinctive lingering finish.

FOOD PAIRING

Ideal with pastas, red meats, aged cheeses.

VINEYARD & PRODUCTION INFO

Vineyard name/appellation:	Terre del Volturno IGT
Vineyard location:	Castel Campagnano and Castel di Sasso
Vineyard size:	? Ha
Soil composition:	Dry, rich mix of volcanic soil, sand and clay
Training method:	Guyot
Elevation:	280 m a.s.l.
Vines/hectare:	5,000/Ha
Exposure:	North-west (Castel Campagnano) and South-east (Castel di Sasso)
Age:	30 years (Castel C.)/ 150 years (Castel di Sasso)
Harvest time:	End of September, manual harvest
First vintage:	?
Production:	3,800 bottles

WINEMAKING & AGING

Varietal composition:	100% Casavecchia nero
Fermentation container:	Stainless steel tanks/ ? days at 77° F
Type of aging container:	New (30%) and used barriques (70%)
Length of aging before bottle:	12 months
Length of bottle aging:	18 months

ANALYTICAL DATA

Alcohol:	13 %
Residual sugar:	2 g/L
Acidity:	5 g/L
Dry extract:	29 g/L

PRODUCER PROFILE

Estate owned by:
Manuela Piancastelli and Peppe Mancini
Winemaker: Luigi Moio
Total acreage of vine: 27
Winery Production: 55,000 bottles
Region: Campania

