

Piglio, Province of Frosinone

Established: 2018

Owners: Daniele & Pierluca Proietti

Winemakers: Daniele & Pierluca Proietti

Production: 20,000 bottles

Hectares under vine: 7

Viticulture: Sustainable



"Lazio is a terrific source of distinctive Italian wines, as the region is blessed with great geologic diversity, a temperate climate and numerous high quality. But by far the most intriguing wine production area in Lazio today is the one where the three red Cesanese varieties rule, situated immediately south and southeast of Rome, in the direction of the city of Frosinone." Ian D'Agata

Daniele and Pierluca Proietti shot to fame with their previous label Costa Graia. It was a label I saw in all of my favourite restaurants in Rome, from Roscioli to Armando, and everytime I ordered a bottle it was just perfect with cucina alla Romana. The cousins are now out on their own with Abbia Nòva, named after the ancient Roman road that links their territory with Abruzzo, with seven hectares of vines in Piglio in south eastern Lazio.

Their farming is entirely sustainable, incorporating Fukuoka methods with elements of biodynamics and homeopathic remedies, all designed to give energy to the vines by fostering the fertility of the soil and the plants roots. They don't use copper or sulfur treatments in the vineyards and, in the cantina, strictly natural yeasts and no additions apart from a tiny amount of sulfur.

In addition to Cesanese and Passerina, there are plantings of Bellone, Ottonese, Nostrano and Fosco Peloso, surrounded by 1000 olive trees, walnut trees and a vegetable and herb garden, all farmed with the same principles.

Passerina del Frusinate IGT 'Senza Vandalismi'

Made from 100% Passerina from the San Giovanni vineyard where the vines are 50+ years old and grown in clay over limestone. The grapes are macerated between 12-16 hours using whole-cluster, with spontaneous fermentation in stainless steel. The wine is aged on fine lees for five months plus two months in 54 litre glass demijohn. This is a refreshing dry white wine but look a little deeper, take another sip, and you'll see a whole lot more. The half day maceration gives it a beautiful slippery texture and adds layers of complexity.

Cesanese del Piglio DOCG 'Senza Vandalismi'

100% Cesanese d'Affile from 15-80 year old vines grown on clay over limestone, silt and sand. The grapes are macerated for eight days and the wine is aged in stainless steel for six months. This is bright and juicy and very much 'alive', the red fruits are almost crunchy and the palate is super refreshing.

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