

# CECUBO

Indicazione Geografica Protetta /// Rosso



A historic wine already prized by the ancient Romans, made from indigenous grape varieties grown on the San Castrese estate on the hillside vineyards on the flanks of the extinct Roccamonfina volcano. Appearing a dark, dense red, its unmistakable bouquet releases dried plum, wild berryfruit, vanilla, and cocoa powder, lifted by emphatic notes of black liquorice, tobacco, and dried figs. On the palate it is full-bodied, well-structured, and elegant.

**SERVING TEMPERATURE**  
16-18°C

**CELLARING CAPACITY**  
10 years

**BOTTLE SIZES**  
750ml, 1.5l

**FIRST VINTAGE**  
1985

**SOIL PROFILE**  
Volcanic soils, rich in phosphorus, potassium, and microelements.

**YEAR VINEYARDS PLANTED**  
Various years, between 1976 and 2000

**VINEYARD ELEVATION**  
150 metres

**HARVEST PERIOD**  
Primitivo: Late August, early September  
Piedirosso and other varieties: Second decade of October

**VINEYARD DENSITY**  
4,500 vines per hectare

**TRAINING SYSTEM**  
Guyot, with about 6 buds per vine

**YIELD IN WINE (litres/ hectare)**  
5,000

**VINIFICATION**  
After the grapes are picked by hand, and the clusters gently pressed, the must ferments on the skins at about 15-26°C, then malolactic fermentation takes place in oak barriques.

**MATURATION**  
In Allier oak barriques, one-third new, for 2 months

**GRAPE VARIETIES**  
Primitivo, piedirosso, and ancient indigenous varieties

**GROWING AREA**  
San Castrese, Sessa Aurunca