



THE COMPANY



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In 2000 Luciano Cesarini, electrical engineer, resigned from his international assignments to focus on wine making with his wife Fiorella and his brother Giuseppe.

The family decided to start the business in Bastardo, hometown of Luciano and Giuseppe, which inspired the winery's most famous wine.

The vineyards are planted in a pristine area from which no industrial settlements can be seen, but only the surrounding medieval **castles** that are still intact and populated.

The winery was entirely designed and built by the family and it is equipped with modern technologies, some of which unique, which makes it **one of the most advanced wineries in Europe**.

The company aims to **maximize the value of Sagrantino grape** – from which it produces wines, juices and jams – and aims to a **high quality production** in which the use of technologies allows to minimize the use of chemicals in the vineyard and in the cellar.

Today the company is managed by Chiara and Alice Cesarini, the second generation.



THE VINEYARDS

The vineyards, for a total of **30 hectares**, were planted in 2000 on the basin of the **ancient Lake Tiberino**: this lake gave us a unique geological stratigraphy for the cultivation of vines.

To keep the vineyards clean, three or four earthworks are carried out for each season, while near the vines the work is finished with a hoe.



THE HARVEST

The grapes are **manually harvested in 30 kg crates** to prevent the grape from breaking and therefore from an harmful pre-fermentation.

Bunches and grapes are **manually selected on vibrant tables** in order to introduce perfectly healthy and clean grapes in the cellar.



THE CELLAR

The cellar is spread over **7 floors** (for a total of **4.600 square meters**) five of which are underground in order to minimize the environmental impact of the building.

Fermenters are equipped with hot/cold bands that allow us to control fermentation temperature; each isle of fermenters is equipped with a computer through which is possible to control and adjust, for each of them, the fundamental parameters and receive in real time an alarm signal for any anomalies. Inside the fermenters the wine undergoes **micro-oxygenation** and **cryo-maceration** processes.

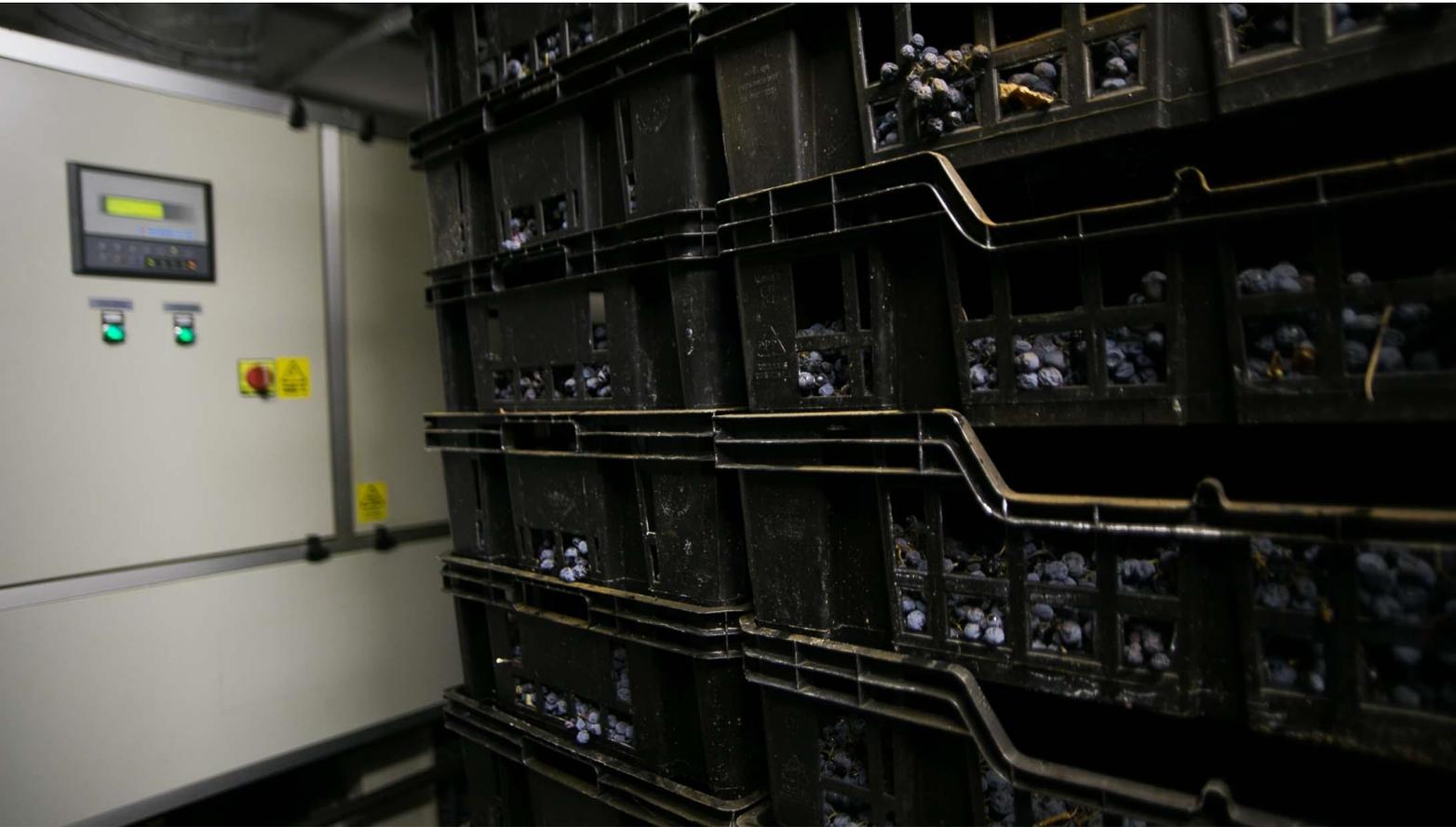
A unique project to isolate electromagnetic fields prevents the premature and damaging aging of the wine



THE BARREL CELLAR

The wine ages in large Slavonian oak barrels manufactured in Italy and refined in french barriques and american oak.

The aging room is equipped with «chimneys» through which, **every 24 hours, saturated air is aspired and clean air is supplied** coming directly from the roof: through this system the incubation of any acetic bacteria is avoided. Through the **atomization of purified water**, humidity is kept constant in the aging rooms.



THE WITHERING

In the withering room grapes are placed in perforated plastic boxes, when they will remain until the epiphany.

Through the **control of temperature, humidity and ventilation** we recreate the best conditions for the drying of grapes.

ACTIVITIES



ROSSOBASTARDO LIVE

Rossobastardo Live is a **stage for emerging genius** where young people have the opportunity to freely express their talent, on the occasion of the biggest international festivals with mutual visibility opportunities. In the 2009 edition, during the Festival dei Due Mondi in Spoleto, **over 100 artists** were hosted in 15 days, with great critical and public success.

After the great success of public and critical the format was replicated during the fringe festival of Narni, New York, Amsterdam, Chicago and Lucerna.

Playlist YouTube

<https://www.youtube.com/playlist?list=PLSoVq8dYrux9SlwK4iKRH2wN4g5KoaXIY>



ERASMUS+ PROJECT

HOTEL INSTITUTE OF SPOLETO

The company has always been promoter of the free expression of young emerging talents, to whom it aims to offer an opportunity of visibility

In the hotel institute the art of cooking and reception is taught, we therefore have enthusiastically embraced the **Erasmus + project**: as technical partners we bring 100 students each year in seven european capitals for two months to learn cooking, reception, language, international traditions.

RESEARCH



HEALTHY PROPERTIES OF SAGRANTINO

The analysis of the chemical compositions of the grapes showed that Sagrantino contains the highest amount of sugar, polyphenols and anthocyanins compared to the other known grape varieties.

Since 2015 we have been collaborating with the Universities of Perugia and Florence for the production of nutraceutical products starting from the Sagrantino and its production waste.

Our jam is made from freshly picked, washed, hand-held grapes; after cooking the jam is immediately put in the jar and pasteurized, without adding any chemical product.

Thanks to a careful research and a long experimentation we have found the perfect balance between temperature and sugars that allows us not to alter the natural richness of Sagrantino polyphenols and anthocyanins.

THE WINES





GRECHETTO – UMBRIA BIANCO IGT

| | |
|---------------------|--|
| Vineyard surface | 5 hectares, spurred cordon |
| Production | 25.000 bottles |
| Harvest | Manual, 1° ten days of September |
| Selection | Manual on vibrant tables |
| Grape varieties | Grechetto, Sauvignon Blanc |
| Soil | Stony |
| Aging | Stainless steel on the lees for 2 months |
| Alcohol content | 13 % |
| Serving temperature | 8° - 12° |

Grapes have a short cold maceration, before the pressing, followed by alcoholic fermentation under controlled temperature.

After the fermentation, wine ages on the lees.

The colour is straw yellow, crystalline.

The bouquet is a precious wedding between fruit and spring flowers. Nectarine, banana, hazelnut, broom and chamomile are the most evident notes of the bouquet.

Acidity and tanginess express with sincerity the terroir and the variety. The uniqueness of this product is its softness obtained thanks to advanced vinification techniques, respecting tradition, which makes it well-balanced.

At 8° C it is an excellent aperitif, with few degrees more it is perfect with first and second courses, with fish, white meat and soups.



LA RANDA – UMBRIA BIANCO IGT

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|---------------------|--|
| Vineyard surface | 5 hectares, spurred cordon |
| Production | 15.000 bottles |
| Harvest | Manual, 2° ten days of September |
| Selection | Manual on vibrant tables |
| Grape varieties | Grechetto, Sauvignon Blanc |
| Soil | Stony |
| Aging | Stainless steel on the lees for 2 months |
| Alcohol content | 13 % |
| Serving temperature | 12° - 14° |

Grapes have a short cold maceration, followed by alcoholic fermentation under controlled temperature in barrique. Afterwards it ages in stainless steel vat for two months.

Barrique fermentation gave a brilliant golden colour to this wine and a great depth both in mouth and nose. The aroma goes from tropical fruit to pastries. Pineapple, papaya, vanilla, candyfloss, golden delicious apple. The taste is dry just to the right point and tangy. Well-balanced, the correspondence between senses underline the harmony that pervades this wine. The lingering and pleasant finish invites to a second glass.

Match with vegetables appetizers, raw fish dishes, seafood risotto and shellfish.



PEPEROSA – UMBRIA ROSATO IGT

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|---------------------|--|
| Vineyard surface | 15 hectares, spurred cordon |
| Production | 8.800 bottles |
| Harvest | Manual, 1° ten days of October |
| Selection | Manual on vibrant tables |
| Grape varieties | Sagrantino |
| Soil | Clay, Sandy, Lacustrine |
| Aging | Stainless steel on the lees for 2 months |
| Alcohol content | 14 % |
| Serving temperature | 10° - 12° |

After a careful manual selection, grapes starts a process of cold maceration followed by a soft pressing; afterwards, it is fermented under controlled temperature in order to preserve fragrances and colour.

The fascinating bright pale pink hint gives brightness and goes from Tropea's onion to wild rose.

The aroma has fragrant note of Annurca apple, white pulp fruits, wisteria, the sweetness of cherry and blackberry. That is "Pink Pepper".

The taste is mineral, soft, adequately tangy. The characteristic that makes this product unique is the tannin content. The lining finish clearly reminds the fruit salad of June.

Match with appetizers, first courses and fish soups.



ROSSOBASTARDO – UMBRIA ROSSO IGT

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|---------------------|--|
| Vineyard surface | 30 hectares, spurred cordon |
| Production | 150.000 bottles |
| Harvest | Manual, 2° and 3° ten days of September |
| Selection | Manual on vibrant tables |
| Grape varieties | Sangiovese, Merlot, Cabernet, Sagrantino Passito |
| Soil | Clay, Sandy, Lacustrine |
| Aging | Stainless steel vat, cask and glass for 3 years. |
| Alcohol content | 13,5 % |
| Serving temperature | 16° - 18° |



Fermentation is made under controlled temperature, preceded by pre fermentation cold maceration through the best third millennium technologies respecting tradition. After the first racking, wine starts settling in stainless steel vats. Afterwards, it starts malolactic fermentation in cask before entering in the ageing process.

It is ruby red with purplish reflections, dense. Rossobastardo® vinified after a firm drying of autochthonous grape variety, gives this blend a very intense note of blackberry and black pepper. Wild berries jam, candied orange peel and vegetal notes, make this bouquet rich.

The formidable softness is supported by an adequate freshness and by tanginess which embodies the territory; this wine is well-balanced and well-orchestrated. Lingering, the taste is fully equivalent to the aroma.

Perfect with red meat and soft-aged cheese and for happy hour.



MONTEFALCO ROSSO DOC

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|---------------------|--|
| Vineyard surface | 15 hectares, spurred cordon |
| Production | 20.000 bottles |
| Harvest | Manual, 2° and 3° ten days of September |
| Selection | Manual on vibrant tables |
| Grape varieties | Sangiovese, Merlot, Cabernet, Sagrantino |
| Soil | Clay, Sandy, Lacustrine |
| Aging | Stainless steel vat, cask and glass for 3 years. |
| Alcohol content | 13,5 % |
| Serving temperature | 16° - 18° |

Fermentation is made under controlled temperature, preceded by pre fermentation cold maceration through the best third millennium technologies respecting tradition. After the first racking, wine starts settling in stainless steel vats. Afterwards it starts malolactic fermentation in barrel before entering a long ageing.

The color is ruby red with purplish reflections, the bouquet is complex: blackberry, wild cherry, cherry, black pepper, vanilla. Sagrantino grapes and ageing in barrel are clearly identifiable.

Well-balanced palate, tanginess, freshness and integrated tannin. Soft, lingering and with a nicely sweet and round finish.

Matched perfectly with red meats, game, cold cuts and aged cheese.



MONTEFALCO ROSSO RISERVA DOC

| | |
|---------------------|--|
| Vineyard surface | 15 hectares, spurred cordon |
| Production | 8.800 bottles |
| Harvest | Manual, 2° and 3° ten days of September |
| Selection | Manual on vibrant tables |
| Grape varieties | Sangiovese, Merlot, Cabernet, Sagrantino |
| Soil | Clay, Sandy, Lacustrine |
| Aging | Stainless steel vat, cask and glass for 4 years. |
| Alcohol content | 14 % |
| Serving temperature | 16° - 18° |

Fermentation is made under controlled temperature, preceded by pre fermentation cold maceration through the best third millennium technologies respecting tradition. After the first racking, wine starts settling in stainless steel vats. Afterwards, it starts malolactic fermentation in cask before entering in barrel and in a long ageing in bottle. The colour is an intense ruby red.

The aroma is evolved: bramble and wild berries jelly, cherries, bottled black cherries and dried wild cherries. There is a complex spicy note due to Sagrantino and to the ageing in big cask. In this wine you can also find a firm toasting and a scent of tobacco and vanilla.

Acidity is brilliant, tannin is well integrated and smooth; softness and pseudo-caloric sensation, give balance and a pleasant harmony to this wine.

It matches perfectly with red meat, game, cold cuts and aged cheese.





BENOZZO – UMBRIA ROSSO IGT

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|---------------------|--|
| Vineyard surface | 15 hectares, spurred cordon |
| Production | 50.000 bottles |
| Harvest | Manual, 2° and 3° ten days of September |
| Selection | Manual on vibrant tables |
| Grape varieties | Sagrantino |
| Soil | Clay, Sandy, Lacustrine |
| Aging | Stainless steel vat, cask and glass for 4 years. |
| Alcohol content | 14 % |
| Serving temperature | 16° - 18° |



Fermentation is made under controlled temperature (20-22°C), preceded by pre fermentation cold maceration through the best third millenium technologies respecting tradition. After the first racking, wine starts settling in stainless steel vats. Afterwards it starts malolactic fermentation in barrel and it is aged in stainless steel vat with the help of a modern system of micro-oxygenation. Intense ruby red with purplish reflections, dense.

The bouquet is fruity, mostly with smell of blackberry, great spicy hints of vanilla and black pepper; the balsamic note denotes the use of the drying process.

With this IGT, the traditional vinification of the Umbrian autochthonous grape variety by excellence through third millennium technologies, propose ancient flavors of past centuries once again. It is soft, fresh and tangy right to the point. Tannin is integrated, pleasant, elegant and rounded.

It matches perfectly with aged cheese and all the Italian cuisine based on red meat. It is used even during happy hour.



MONTEFALCO SAGRANTINO DOCG

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|---------------------|--|
| Vineyard surface | 15 hectares, spurred cordon |
| Production | 25.000 bottles |
| Harvest | Manual, 2° and 3° ten days of October |
| Selection | Manual on vibrant tables |
| Grape varieties | Sagrantino |
| Soil | Clay, Sandy, Lacustrine |
| Aging | Stainless steel vat, cask and glass for 5 years. |
| Alcohol content | 15 % |
| Serving temperature | 18° - 20° |

Pre-fermentation cold maceration aim to extract sweet tannins, an essential prerogative for Sagrantino grapes. Fermentation is made under constant temperature through a modern system of temperature respecting tradition; pump overs are frequent during the first days. After the first racking, wine settles inside stainless steel vats for few days, before going inside the barriques where it starts malolactic fermentation. Then it goes in big cask and starts ageing in bottle.

The colour, ruby red, is very intense, impenetrable by light, dense.

The bouquet is well-developed: from bramble jelly, varietal expression of Sagrantino, to black pepper, through vegetal facets, notes of cocoa, coffee, balsamic hints, pipe tobacco.

In mouth you can feel the strength of this wine, freshness is remarkable and tannin is standing ready to face a long ageing. Soft, like all the wines of the company, it has a sweet finish and an unforgettable length.

Matched with structured dishes, red meat, game. It is a perfect companion of meditation even alone.



WINE SPECTATOR



SEMELE - MONTEFALCO SAGRANTINO PASSITO DOCG

| | |
|---------------------|--|
| Vineyard surface | 15 hectares, spurred cordon |
| Production | 20.000 bottles |
| Harvest | Manual, 3° ten days of October |
| Selection | Manual on vibrant tables |
| Grape varieties | Sagrantino |
| Soil | Clay, Sandy, Lacustrine |
| Aging | Stainless steel vat, cask and glass for 5 years. |
| Alcohol content | 14 % |
| Serving temperature | 16° - 18° |

Sagrantino grapes are dried on trellis on a place where we recreate temperature, humidity and ventilation of the best six vintages of the last forty years.

Fermentation is made on the skin under controlled temperature, the ageing is very long made in oak barrels and then it ages in bottles of 0,375 liters. The colour is an intense ruby red, impenetrable, this wine has a remarkable concentration.

The aroma is rich: bramble jelly, figs and dried apricot, candied orange peel, balsamic and charred notes, vanilla, cinnamon, bitter chocolate, coffee.

The contrast between sweetness and tannin content fully represents the ancient tradition of Montefalco vinification. The wine is well-balanced, lingering, full-bodied. Very leisurely, well-orchestrated and not cloying.

Traditionally matched with lamb. It is perfect with aged cheese, dark bitter chocolate, tart made with our marmalade of Sagrantino grapes.



AMEDEO - MONTEFALCO SAGRANTINO DOCG

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|---------------------|--|
| Vineyard surface | 15 hectares, spurred cordon |
| Production | 2.600 bottles |
| Harvest | Manual, 2° and 3° ten days of October |
| Selection | Manual on vibrant tables |
| Grape varieties | Sagrantino |
| Soil | Clay, Sandy, Lacustrine |
| Aging | Stainless steel vat, cask and glass for 7 years. |
| Alcohol content | 15 % |
| Serving temperature | 18° - 20° |

Fermentation is made under controlled temperature, preceded by pre fermentation cold maceration through the best third millenium technologies respecting tradition.

After the first racking, wine starts settling in stainless steel vats. Afterwards, it starts malolactic fermentation in cask before starting the long ageing in barrel and the very long ageing in glass.

Amedeo is our feather in the cap. It has a longer ageing than that of imposed by DOCG regulations, making it excellent in every sensory part. The colour is intense, deep ruby red, with garnet reflections.

The aroma is full of smell of wild berries jam enriched by cocoa, licorice and vanilla notes. It is spicy and it has got an evolved finish. In mouth it is soft, rich in taste. It is fresh, tangy and with well-integrated tannin; the perception of ageing in cask is present but not invasive. Very lingering, you can feel the pleasantness of jam.

Match with structured dishes. Game, chocolate, even alone to meditate.

