



# Pileum “Massitium” Cesanese del Piglio Superiore DOCG

## EXPERIENCE

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**NAME:** The name “Massitium” derives from a historical event in Piglio by the Roman Legion. Massitium was the name of the general who accompanied the passage of the emperor. A DOC since 1973, the Piglio DOCG for Cesanese was established in 2008.

**CHARACTER:** An elegant and refined expression of this native grape. Sour cherry, rose petal, and pepper lead on the nose followed by delicate notes of leather and tobacco. On the palate the flavors are well defined but reserved, marked by a sophisticated finish.

**ENJOY WITH:** Perfect for tender cuts of meat, lamb, wild game like quail, rabbit, or duck. Seasoned cheeses, cured meats, or pepperoni pizza, all manner of traditional Roman pastas and dishes.

**BEST RESULTS:** 58°-62° in a Bordeaux style glass. Allow the wine to open with some air for 30 minutes.

## EXPRESSION

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**FERMENTATION & EXTRACTION:** Each separate parcel is destemmed and fermented with indigenous yeast in temperature controlled steel tanks for up to 21 days with one pump-over each day with occasional open racking for oxygenation when required. The best parcels are chosen for this cuvee after fermentation.

**ELEVAGE:** Aged for 20 months in a combination of mostly large casks made from Austrian oak (20-30 HL) and approx. 15% in neutral French barrels.

**FINING AND FILTERING:** Fined with Bentonite, vegan, filtered at 0.45micron filter. In ideal circumstances fining is not necessary.

**SULFUR:** Small amounts added at crushing 15 ppm, after malolactic conversion 30 ppm, and just before bottling 10 ppm.

## SOURCE

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**FARMING:** Practicing organic with natural grasses on some soil types and with selected cover crops like legumes, barley, and vetch for increasing nitrogen and drainage on the soils with a higher quantity of white clay.

**LAND:** A first selection from 7 different parcels on soils comprised of volcanic white clay, silt, sand, and limestone between 1200-1500 ft. a.s.l.

**VINE:** Parcels planted cordon and Guyot between 1975 and 2006, the best performing vineyards in the vintage are used for this cuvee.

**HARVEST AND PRODUCTION:** Hand-harvested with approximately 1500 cases produced.

**LOCATION:**  
Italy > Lazio > Piglio DOCG

**VARIETY:**  
Cesanese di Affile

**WINEMAKER:**  
Gian Marco Cioffi  
with enologist Gabriele Graia



## SCIENCE

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ABV %: 13.5%

SUGAR RATE: 1g/L

TOTAL SO2: 64 ppm

TOTAL ACIDITY: 5.2 g/l

