

"MORATO," ROSSO, LAZIO, IGT, 2002

Strade Vigne Del Sole



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Strade Vigne del Sole, was founded in 1704 by Paolo Cugini. Today, the winery is still in the care of the Cugini family, seven generations later, by Alessandro and Antonio Cugini. The 62-acre estate of Strade del Sole is located south of Rome in the Castelli Romani area. Antonio has dedicated his life to the rediscovery of ancient Roman vines that disappeared centuries ago. The Tor de' Passeri grape variety used to be very common in Roman times.

Tasting notes: *Extremely* unusual. Dark red fruit laced with licorice and tarry notes.

Region: Latium (Lazio)

Classification: Lazio IGT

Area of Production: Grottaferrata - Valle Marciana (RM)

Grape Variety: 100% Tor Dè Passeri

Soil: Stratified soil of volcanic origin

Average Age of Vines: 35 years

Trellising System: Pendolino "Cugini"

Spacing of Plants: 1.50 x 2.20 m

Production per Acre: 2.23 tons

Vinification Technique: Temperature

controlled fermentation at 23° C for one month.

Maturation: 4 years in barrels

Total Acidity: 5.0 g/l

Residual Sugar: 0

PH: 2.5

Alcohol: 14%

Total Cases Produced: 1,660