

Marco Antonelli

Il Fresco Cesanese di Olevano Romano



Hand-picked in small crates. Spontaneous yeast fermentation in steel tanks with a 7-day maceration. Aged on lees for 6 months, then 4 months in bottle prior to release.

Grape varieties : 100% Cesanese

Exposure : East

Soil : Volcanic

Tasting notes :
Fresh, vibrant and easy drinking.



Organic

