

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

**Soil** Volcanic

### **Tasting notes**

Fresh, vibrant and easy drinking.



**Banville**  
Wine Merchants

[www.banvillewine.com](http://www.banvillewine.com)

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