

2018 ABBIA NÒVA

SAN GIOVANNI PIGLIO

One of the most ancient crus of Lazio, dating back to Roman emperor Nerva, who had his summer residence here and cultivated this land. A long living wine whose power manifests itself through verticality.



Vintage: 2018

Country: Italy

Region: Lazio

Soil: Clay with superficial limestone

Vineyard: San Giovanni vineyard

Grape Varieties: 100% Cesanese d’Affile

Vine Age: 82 years

Vinification: Destemmed grapes ferment spontaneously - 20 days of maceration. Malolactic fermentation in amphora. 12 months ageing in amphora until the second spring after harvest. Final ageing of the mass (1 month) in 54 lt glass demi-john

Sulphites: 43 mg/lt total

Production: 530 bottles

Located in the town of Pilio, about thirty miles east of Rome, Abbia Nova is the project of cousins Daniele and Pierluca Proietti. The farm some eighteen acres of vines, mostly inherited from Daniele’s father, with many of the vines being of varieties indigenous to the area and some of the vines eighty years of age or more. The cousins follow a combination of natural and traditional methods in the vineyards and in the cellar, with a mix of organic and biodynamic principles.

