

# 2020 ABBIA NÒVA

## SENZA VANDALISMI CESANESE DEL PIGLIO

Simple but not common, like when you have a eureka moment at the mechanic's or at the laundry mat. Flashes that emit light.



**Vintage:** 2020

**Country:** Italy

**Region:** Lazio

**Soil:** Clay with superficial limestone, silt and sand

**Vineyard:** all Abbia Nòva parcels in Piglio

**Grape Varieties:** 100% Cesanese d'Affile

**Vine Age:** between 17 and 82 years

**Vinification:** Spontaneous fermentation - 8 days of maceration followed by racking. Final fermentation without lees. Ageing in stainless steel and cement until following spring.

**Sulphites:** 53 mg/lt total

**Production:** 19600 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.

