

# 2020 ABBIA NÒVA

## SENZA VANDALISMI PASSERINA DEL FRUSINATE

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

**Vineyard:** San Giovanni vineyard

**Grape Varieties:** 100% Passerina

**Vine Age:** 52 years

**Vinification:** Whole bunches macerate for 12/16 hours - then pressing. Spontaneous fermentation in stainless steel. Ageing on fine lees until following spring. Final ageing (2 months) in 54 lt glass demijohn

**Sulphites:** 19,8 mg/lt

**Production:** 10000 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.

