

# "VARRONE," ROSSO, LAZIO, IGT, 2000

Strade Vigne Del Sole



Strade Vigne del Sole



Strade Vigne del Sole, was founded in 1704 by Paolo Cugini. Today, the winery is still in the care of the Cugini family, seven generations later, by Alessandro and Antonio Cugini. The 62-acre estate of Strade del Sole is located south of Rome in the Castelli Romani area. Antonio has dedicated his life to the rediscovery of ancient Roman vines that disappeared centuries ago.

Made from 40% Tor de' Passeri (one of a host of rare, ancient Roman varieties grown on the estate near Rome) and 60% Sangiovese Nobile (an indigenous Sangiovese clone), this dry red is richly suggestive of dark berries, anise and licorice - in short, absolutely delicious!

*"This deep reddish-purple wine blends 40 percent of the indigenous Tor di Passeri grape in with Sangiovese. Intense, perfumed and grapey, its overall impact focuses on mixed warm spices. Freaky, bizarre ... and delicious."* 30 Second Wine Advisor - Robin Garr - May 2005

**Region:** Latium (Lazio)

**Classification:** Lazio IGT

**Area of Production:** Grottaferrata (RM)

**Grape Varieties:** 60% Sangiovese Nobile & 40% Tor De' Passeri

**Soil:** Stratified soil of volcanic origin

**Average Age of Vines:** 30 years

**Trellising System:** Pendolino "Cugini"

**Spacing of Plants:** 1.50 x 2.20 m

**Production per Acre:** 2.23 - 2.68 tons

**Vinification Technique:** Six months in barriques, then rests in stainless steel.

**Maturation:** Two weeks in October in stainless steel.

**Total Acidity:** 5.0 g/l

**Residual Sugar:** 0.02 g/l

**PH:** N/A

**Alcohol:** 14%

**Total Cases Produced:** 1,250