



**Story of the wine:**

Located in Picinisco, within the Val di Comino between Rome and Naples, I Ciacca is a historic estate tied to the Di Ciacca family for over 500 years. Set at altitude on the slopes of Monte Meta, within the National Park of Abruzzo, Lazio and Molise, the estate was abandoned for over a century before being meticulously restored.

The project centres on reviving Maturano, a rare, indigenous white variety unique to this region. With guidance from renowned oenologist Alberto Antonini, the family has re-established viticulture rooted in organic farming, spontaneous fermentations, and minimal intervention.

“Filosofia” represents the estate’s most textural and oxidative interpretation of Maturano. Built on extended maceration and prolonged skin contact, it reflects a more philosophical, experimental approach while remaining rooted in tradition. The result is a structured, orange-style wine with depth, tannin, and evolving aromatics.

**Varietals:**

Maturano 100%

**Area:**

Val di Comino, Lazio

**Vinification:**

De-stemmed with 20% whole bunches retained. Spontaneous fermentation in cement lasting 20-40 days, followed by 10 months maceration on skins and stalks. 3-4 months in cement post-pressing, then 24 months in bottle

**Descriptions for Wine List:**

Bright golden colour. Aromas of candied citrus, dried herbs, and spice. The palate is dry, savoury, and mineral with soft tannins and evolving texture. Long, persistent, and complex.