



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. “Nostalgia” reflects this philosophy—precision, purity, and a clear expression of site—combining tradition with a contemporary, terroir-focused approach.

Varietals:

Maturano 100%

Area:

Val di Comino, Lazio

Vinification:

Soft pressing with stems, followed by cold settling. A pied de cuve from the same grapes initiates spontaneous fermentation, lasting over 20 days at controlled temperatures below 18°C. 9 months on fine lees in cement, followed by 12 months in bottle before release

Descriptions for Wine List:

Intense straw-yellow with golden reflections. The nose shows honey, stone fruit, and subtle floral tones. The palate combines candied citrus and yellow plum with underlying minerality and flint. Complex yet controlled, with freshness, precision, and a long, balanced finish.