



**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.

“Sotto Le Stelle” is the estate’s most structured and age-worthy expression of Maturano, produced in the hilltop village of Picinisco. The cellar, built on ancient foundations, reflects the estate’s integration of history and modern precision. Extended maceration and prolonged ageing define this wine, pushing Maturano into a more complex, gastronomic style with clear ageing potential.

**Varietals:**

Maturano 100%

**Area:**

Val di Comino, Lazio

**Vinification:**

Skin contact with stems for 3-4 days at low temperature, followed by pressing and spontaneous fermentation at 18°C for approx. 25 days. 12+ months on fine lees in concrete, followed by 36 months in bottle

**Descriptions for Wine List:**

Deep golden colour. Complex nose of musk, stone fruit, and mineral notes. The palate is structured and layered, combining richness with freshness. Persistent and evolving, with clear ageing potential.