



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. “Valle Scura” reflects the historical influence of French varieties in the Val di Comino, where Cabernet-based wines have been produced for nearly two centuries, culminating in the recognition of Cabernet di Atina DOC in 1999. I Ciacca interprets this heritage through a natural, organic lens, producing a clean, vibrant red with emphasis on drinkability and site expression.

Varietals:

85% Cabernet Sauvignon, 15% Merlot

Area:

Val di Comino, Lazio

Vinification:

Hand-harvested grapes are de-stemmed with 20% whole bunches retained and fermented in concrete using a pied de cuve, undergoing spontaneous fermentation at <18°C for 20-40 days. The wine remains on skins and stalks for 10 months in cement before pressing; free-run and press fractions are separated, with the latter resting a further 3-4 months in concrete. The wine is then bottled and aged for 24 months prior to release. Small-scale production.

Descriptions for Wine List:

Ruby with violet reflections. Floral notes and undergrowth on the nose. The palate is fresh and savoury with bright acidity and fine, unobtrusive tannins. Clean, balanced, and highly drinkable.