



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 No.4” builds on the estate’s red wine philosophy, incorporating indigenous and international varieties into a more structured and complex blend. It reflects both the historical presence of French grapes and a broader exploration of local expression. Produced naturally with minimal intervention, it offers greater depth and ageing potential than the core Valle Scura.

Varietals:

85% Cesanese, 7% Cabernet Sauvignon, 5% Merlot, 3% Giulia

Area:

Val di Comino, Lazio

Vinification:

Limited production from hand-harvested grapes, softly pressed and fermented spontaneously in cement. Rooted in the valley’s near 200-year history of French varieties—formalised with Cabernet di Atina DOC in 1999—the wine is produced organically with no chemical inputs. It undergoes extended ageing in cement followed by additional bottle maturation prior to release.

Descriptions for Wine List:

Ruby with a claret hue. Aromas of maraschino cherry, cassis, and subtle woodland notes. The palate shows ripe red and dark fruit, balanced acidity, and fine tannins. Structured yet approachable, with a long, clean finish.