

# CACC'E MMITTE D.O.C.

It is a DOC wine (denomination attributed in 1975) whose production is allowed in the area between the slopes of the Apennines Dauno and in the territories of Lucera, Biccari, Troia.

In the agro lucerino the Cacc'e Mmitte di Lucera is still produced today in full respect of tradition, but according to modern enological technologies. In ancient times this wine was produced in the so-called millstones, typical farms of the South equipped with tanks, owned by the landowner who made them available to the farmers who requested them for the crushing of the grapes. This equipment could only be used during the day of rent, at the end of which the winemaker, after completing the wine-making operations, left the millstone at the disposal of another applicant who poured their grapes into it. From this procedure would derive the dialectal expression cacc'e mmitte, which translated means "leverage and put", and indicates precisely putting and removing the must from the millstones. The blend is composed of Troia Nero 60%, Montepulciano 30%, Bombino 10%, our personal interpretation includes the use of Tonneau where the wine matures for 6 months with subsequent passage in bottle for refining.

Bright and bright purple ruby color, with notes of currant, blackberry, raspberry, hints of undergrowth, licorice, plum, wild cherry, Mediterranean scrub, great freshness, precise tannic presence well supported by a long and lively persistence.

A suitable wine to accompany typically well-structured Mediterranean dishes such as baked pasta with meat sauce and chicken entrails, Apulian pasta with meat and vegetable ragù, tasty vegetable soups. Among the main courses, it is well suited to a succulent grilled sausage, roast white meats, roast or stewed pork, lamb, grilled red meat, spicy salami and seasoned sheep's milk cheeses.

## CACC'E MMITTE DI LUCERA DOC

Manufacturer: Grasso Sergio Lucio

Brand: Cantina La Marchesa

Product: Cacc'e Mmitte di Lucera Doc

Classification: Doc

Production area: Lucera (FG), Puglia, Italy

Year: 2011

Number of bottles produced: 10000

## GRAPE VARIETIES INFORMATION

Variety: Nero di Troia, Montepulciano and white Bombino

Grapes: Nero di Troia 60%, Montepulciano 30%, Bombino 10%

Grape origin: Agro di Lucera (FG) Daunia Puglia Italy

Average vineyard age: 15 years

Soil geology: Sabbio-clayey-calcareous

Altitude: 100 meters above sea level

Exposure: South



Climate: Dry-variable climate

Training System: Espalier

Density: 3300 plants per ha

Yield: 90 OI per ha

### **PROCESS INFORMATION**

Harvest: from October 10 to 25 for the Nero di Troia, Montepulciano and Bombino September for white, hand picking in crates.

Vinification: On the skins for 10 days at a controlled temperature

Malolactic fermentation: in stainless steel

Aging in tonneaux: 6 months

Bottle bottling: 8 months

### **PRODUCT INFORMATION**

Organoleptic characteristics: Bright and bright purple ruby color, with notes of currant, blackberry, raspberry, hints of undergrowth, licorice, plum, wild cherry, Mediterranean scrub, great freshness, precise tannic presence well supported by a long and lively persistence.

Analytical characteristics: alcohol of 12.5%, Total acidity 5.10 g / l, Residual sugar 1.8 g / l, Sulfur dioxide 80 mg / l

1st year of production 2009

Bottle: 75 cl