



The **Le Senate** winery is located on a coastal hillside overlooking the Adriatic Sea. Once in the ancient times, this territory was known as the Ager Palmensis. In the first century AD, Pliny the Elder praised the area for its vineyards and their wines, whose quality was acknowledged all over the Roman Empire. These lands have been wine country ever since and today we witness the history that lives on in the soil. Our rows are laid out on a plateau looking onto the Adriatic and caressed by its breezes. Here, the silt and sand-based soil contains a layer of calcium carbonate concretions that outcrop in some spots, creating a uniquely favourable ripening environment for the grapes. *"History, terroir, passion and more".*

## CACINELLO 2012

Our signature wine embodies the Le Senate vision, born of passion and an unswerving determination to honour our land with a wine that can stand as its finest expression. Such is our respect for the territory that we have named that wine "Cacinello", from the term used by local farmers for the peculiar concretions that have always been a feature of the terrain. "Cacinello" limestone imbues our signature wine with its unique poise, soft mouthfeel and gracefully contoured elegance before velvet-smooth tannins and enfolding persistence round off an unparalleled sensory experience.



<b>Designation</b>	IGT Marche Rosso
<b>Production area</b>	Altidona – Piceno - Marche
<b>Age of the vineyard</b>	Ten years
<b>Planting density</b>	4,000 vines/ha
<b>Soil composition</b>	Silt and sand with a substrate of calcium carbonate concretions
<b>Vineyard exposure</b>	East
<b>Altitude</b>	200 m. a.s.l.
<b>Grape varieties</b>	Merlot 45% - Cabernet Sauvignon 30% - Cabernet Franc 10% - Petit Verdot 15%
<b>Training system</b>	Guyot
<b>Harvest period</b>	From early to late September
<b>Harvesting method</b>	Manual harvest in 12-kg (24 lbs) cases
<b>Winemaking</b>	Vinification in temperature-controlled 30-hl tanks for 30 days at 26 °C with manual punching down of the pomace cap
<b>Maturation</b>	One year in new small and mid-sized oak containers
<b>Bottle ageing</b>	One year
<b>Annual production</b>	5,000 bottles
<b>Serving temperature</b>	18 °C
<b>Alcohol content</b>	14.5% vol.

### Sensory profile

Impenetrable, lustrous ruby red. Multi-layered aromatics with distinct wafts of blackberry, blueberry, redcurrant and cherry-like berry fruits giving way to cinnamon, tobacco and white pepper spice at the back. An impressively structured, savoury wine of great length and supreme balance. Sweet, close-woven tannins lend poise to the harmonious palate.

### Food matchings

Grilled meat, braises, game (wild boar, hare, pheasant), cold cuts and challenging mature cheeses