

Ridisegnare i ricordi

Redesigning memories. Karl Jaspers describes "mania" as a "overflowing joy and primary euphoria, in which things, the world, and the future appear in their most rosy light." In these words, we find all the character and enthusiasm that inspired this wine. It begins with a memory: a ruby but transparent color, a bold yet approachable flavor — this is the Cacc' e Mmitte. The authentic one, the one of yesteryear, closer to a rosé than a red.

The idea was to reinterpret it with a new approach, softening contradictions and evolving it as any true experimentation requires. The result is a rosé of a thousand nuances, evoking summer and all the joy it can awaken.

Rose wine

Production area: Loc. Mezzana Grande / Contrada Perazzelle, Lucera (FG) — Apulia

Cultivation method: Organic farming

Grape varieties: Nero di Troia, Sangiovese, Montepulciano, Bombino Bianco

Planting density: 2.50 × 1.00 m

Vines per hectare: 4,100

Average vine age: 20 years

Training system: Part spur cordon, part Guyot

Soil characteristics: Stony calcareous

Altitude: 191 m a.s.l.

Yield per hectare: 6.5 t/ha

Harvest period: All four grape varieties are harvested and vinified together based on their average ripeness

Harvest method: Manual, in 15 kg crates

VINIFICATION AND AGING

Alcoholic fermentation: Spontaneous, in stainless steel tanks with a short skin maceration at 20°C

Malolactic fermentation: fully carried out in stainless steel tanks

Aging: 6–8 months in stainless steel tanks, 4 months in bottle

Unfiltered, unstabilized

Alcohol: 13.5%

Serving temperature: 10–12°C

Bottle size: 0.75 L Burgundy-style

Label illustration: Studio CO-CO

MANIA



TASTING

Mania shows a pale cherry-pink color. On the nose, it reveals delicate aromas of cherry liqueur with a hint of spice and a floral finish. On the palate, it offers freshness and a well-balanced combination of sapidity, structure, and roundness, finishing with a persistent and slightly sweet aftertaste.