



“Granito” Casavecchia IGT



- Sclavia is situated in **Liberi**, a beautiful rural hamlet in the province of Caserta, which attracted the owners Andrea Granito and Lello Ferrara (whose daughter today is in charge of the winery), two friends and partners who came from two different worlds but shared the desire to produce wine.
- Cantina Sclavia has 14 hectares of **organic vineyards** that surround the winery and climb the hill as far as the eye can see. The **production of the wines reflects the territory**: they cultivate the **local varietals Casavecchia, Pallagrello Nero and Bianco and just a few rows of Fiano**.
- The logo reproduces the two emblems of the village of Liberi: the tower, effigy of the municipal coat of arms, along with the hawk, free and proud to fly over the vineyards.

Varietal: 100% Casavecchia

Appellation: Terre del Volturno IGT

Production Zone: Marianello, Liberi, Caserta, Campania.; altitude 500mt a.s.l.

Soil: Clay and loam

Vinification: Hand harvest, fermentation in stainless steel tanks at controlled temperature, maceration of 15-20 days

Maturation: 12 months in barriques, refinement in bottle

Casavecchia is a local rare red variety in Campania, with a large and long bunch. It has a millenary origins and it was drunk by Roman legions. According to legend, after a terrible epidemic that killed most of the vines in the area, a farmer found a still alive vigorous vine next to an old house and name it after that (“Casavecchia” means “oldhouse”).



- *Purple red in color, on the nose it is characterized by aromas of herbs, forest floor, green pepper and licorice; on the palate is bodied and with a long finish*
- *An excellent match for rich, savory dishes especially red meat, wild game, and aged cheeses.*

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