



## Lucia a Monticelli Terre del Volturno 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% Pallagrello Nero

**Appellation:** Terre del Volturno IGT

**Production Zone:** Liberì, Caserta, Campania.; altitude 215 mt a.s.l.

**Soil:** Mainly sandy with silt and clay

**Vinification:** Hand harvest, fermentation in stainless steel tanks with 15 days maceration

**Maturation:** Maturation in barrique for 24 months, plus additional 3 months refinement in bottle

Lucia is Lucia Ferrara owner of the winery. She looked for this special wine so much that she decided to put her name on the label. Monticelli is the area where the wine is produced.



- *Intense ruby red color, noble tannins, intense fruity scents with spicy notes on the finish with notes of almond and millefiori: soft and velvety on the palate*
- *An excellent match for meat (especially beef, venison, and lamb), including more exotic cuisine like Asian, Indian, and Mexican.*

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