



CAMPANIA

SESSA AURUNCA

ENOZ

"WINE IS MADE BY PEOPLE. IF YOU PUT THE SAME GRAPES IN THE HANDS OF DIFFERENT PEOPLE, THE WINE WILL BE DIFFERENT. EACH PERSON HAS HIS STORY, HIS LIFE, THE EXPERIENCES HE TRANSMITS. WE WORK A LIVING MATERIAL. MAKING WINE REQUIRES A LOT OF KNOWLEDGE, BUT IT'S NOT AN EXACT SCIENCE"



The Zeno's family story is one made of culture, dedication and hard work. Roberto's mission on his land began in 2017 - to respect the environment, with socially fair, safe and sustainable actions across every aspect of his work. His vineyards are managed according to the rules of organic and biodynamic agriculture.

A total of 22 hectares of paradise, 4 of which are vineyards and the rest are woods, wheat and olive trees. The company extends on the slopes of the extinct volcanic complex of Roccamonfina, in the territory of Sessa Aurunca in Campania and overlooks the Gulf of Gaeta.

The loose soils of volcanic origin at 280 meters above sea level are ideal for the vineyard that has been cultivated here since ancient times, as these are the lands of Falerno, the most precious wine for the Romans.

The proximity to the sea with its breezes is a further characteristic of the territory.

VARIETIES: PRIMITIVO, FIANO, FALANGHINA
CERTIFICATIONS: ORGANIC
PRODUCTION: 10,000 BOTTLES

LA MONADE

MACERATED WHITE WINE

Grape variety: 100% Fiano

Denomination: IGP Roccamonfina Fiano

Vintage: 2022

Altitude: 280 meters

Size: 0.5 hectare

Soil: Volcanic sand and dark clay

Training system: Guyot

Vineyard management: Organic, Biodynamic

Size: 0.5 hectare

Age: 15 years

Plant density: 5,000 per hectare

Yield per hectare: 60 q/ha

Collection method: Manual harvest

Harvest: First week of September

Production: 4,500 bottles

In the cellar: amphora maceration and fermentation for 14 days with pressing down and pumping over without temperature control. Aged for 6 months in amphora, 2 months in bottle.

12.5% vol.

Total SO₂: 30mg/L



L'Attimo

MACERATED WHITE WINE

Grape variety: 100% Falanghina

Denomination: IGP Roccamonfina Falanghina

Vintage: 2022

Altitude: 280 meters

Exposure: South-west

Soil: Volcanic sand and dark clay

Training system: Guyot

Vineyard management: Organic, Biodynamic

Size: 0.5 hectares

Age: 6 years

Plant density: 5,000 per hectare

Yield per hectare: 60 q/ha

Collection method: Manual harvest

Harvest: First week of September

Production: 3,000 bottles

In the cellar: Fermentation is spontaneous in amphora with a 10-day maceration with manual pumping over and punching down. Without temperature control. The wine ages 6 months in amphora, 2 months in bottle

12.5% vol.

Total SO₂: 30mg/L



FILOMENA
SELECTIONS



Il Re è nudo

ROSATO

Grape variety: 100% Primitivo
Denomination: IGP Roccamonfina Rosato
Vintage: 2022
Altitude: 280 meters
Exposure: South-west
Soil: Volcanic sand and dark clay
Training system: Guyot
Vineyard management: Organic, Biodynamic
Size: 1.5 hectares
Age: 6 years
Plant density: 5,000 per hectare
Yield per hectare: 50 q/ha
Collection method: Manual harvest
Harvest: First week of September

Production: 2,000 bottles

In the cellar: spontaneous fermentation in amphora, without maceration, whole grapes directly in the press, without temperature control. Aged in amphora for 6 months and 2 months in bottle.

12% vol.

Total SO₂: 31mg/L



IL CHAOS

RED WINE

Grape variety: 100% Primitivo

Denomination: IGP Roccamonfina

Vintage: 2022

Altitude: 280 meters

Exposure: South-west

Soil: Volcanic sand and dark clay

Training system: Guyot

Vineyard management: Organic, Biodynamic

Size: 1.5 hectares

Age: 6 years

Plant density: 5,000 per hectare

Yield per hectare: 50 q/ha

Collection method: Manual harvest

Harvest: First week of September

Production: 3,000 bottles

In the cellar: Fermentation is spontaneous in amphora with a 21 day maceration with manual pumping over and punching down. Without temperature control. The wine ages 9 months in amphora, 2 months in bottle

13% vol.



TRA CIELO E TERRA

RED WINE

Grape variety: 100% Piediroso
Denomination: IGP Roccamonfina
Vintage: 2022
Altitude: 329 meters
Soil: Volcanic sand and dark clay
Training system: Guyot
Vineyard management: Organic, Biodynamic
Size: 1.3 hectares
Age: 6 years
Plant density: 5,000 per hectare
Yield per hectare: 30 q/ha
Collection method: Manual harvest
Harvest: Third week of September

Production: 385 bottles

In the cellar: amphora maceration and fermentation for 15 days with pressing down and pumping over with without temperature control. Aged for 9 months in amphora, ad 6 months in bottle.

This wine is a spontaneous expression of the vineyard, of the vintage, of the grape and especially of the volcanic territory of Sessa Aurunca.

13% vol.

