



CANTINA MAROTTA

OUR STORY

The 'Cantina Marotta' winery boasts a history that goes back over a century of generations. Since the end of the 19th century, Colandrea Andrea began this agricultural and wine-making activity in the Campi Flegrei, mainly in the municipalities of Monte di Proci-da and Bacoli, in the localities of Baia and Cuma. The activity was then continued by his son Ciro Colandrea and further by his daughter Anna Colandrea, who together with her husband Salvatore Marotta, a well-known entrepreneur, bought the fields in Sessa Aurunca, locality Rongolise. Today, under the supervision of her son Ciro Marotta, the business is carried out directly by her two daughters Anna and Cristiana Marotta. The wines are produced solely with grapes from the farm run by his daughter Cristiana, who has an estate, "Tenuta Marotta", which covers about 14 hectares, all in the locality of Palombara di Sessa Aurunca, on the slopes of the Massico hills, about 400 m above sea level. It's in this manner that Cantina Marotta establishes its constant reference, in the roots of a family that over the years has firmly held on to the passion and love for a land that has been, since the Aurunci, regarded as one of the most prized, both for its natural qualities and for its exposure to the gentle sea breezes that caress its hills.



OUR WINE

It was the favourite wine of Imperial Rome, the "Falernum" was enjoyed by emperors, from Nero to Caesar, from Augustus to Tiberius and others, together with the highest aristocracies, in the idleness of the Imperial Bay and in the prized Roman Baths of Baia and Tritoli on Montegrillo. This delicious wine inspired the greatest poets and sages of Roman civilisation, and was not by chance the favourite among all others. The wine produced by Cantina Marotta, exclusively with grapes from the Marotta Estate, such as the 'primitivo' for about 95% and the remaining 5% with 'barbera' grapes, is the authentic expression of a tradition with which the company operates today using the latest technologies and techniques, without ever losing respect for the traditions that hold their glory, in that wine that even Virgil defined as "The Nectar of the Gods". Today, our Primitivo Falerno del Massico DOC wine "Rocca Aurunci", finds its name in reference to the Aurunci people who, even before the Romans, colonised these lands, and the name "Rocca" in honour of the daughter of Count Dragone, who loved these lands, where she decided to settle permanently alongside her family. This is Falernum, which Cantina Marotta, in respect for the historical continuity, proposes as Rocca Aurunci

"Falerno"
is produced exclusively in this area
and today is considered the
world's first DOC wine



WHY IT IS CALLED FALERNUM

In the Works of Pliny to Cicero, Virgil to Horace, and other great poets of ancient Rome, is praised the deliciousness of the wine falernum. Sillio himself, nominated consul by Nero and who loved to live in Baia, also describes the reason why this delicious wine was called: Falernum. The legend tells us that Bacchus visited the Massico hills and, disguised as a mendicant, came to the house of a farmer, asking him for a bed to rest and a meal as he was starving. The farmer took him in, invited him to eat together with his family at the same table, and then later gave him a bed and clothes. About a week later, the mendicant revealed his true identity and told the farmer: 'I am not a mendicant, I am Bacchus, the God of Wine. Ask me anything you want, I will do it for you.' To which the farmer replied: 'I am honored that you have been in my modest home, and that is enough for me.' Then in sign of gratitude Bacchus gave him his wine. The following hours were spent in a drunken frenzy, finishing with the farmer waking up to find out that the God Bacchus had left, leaving behind the whole mountain covered with grapevines. In amazement, he remembered the words of the God, Bacchus, who told him: 'Then I will turn all these plants into vines, and this will be my wine, the Nectar of the Gods'

The name of this farmer was: *Falernum*.



TECHNICAL SHEET

Naming: Falerno del Massico DOC Primitivo

Grapes: Primitivo 95% - 5% Barbera

Soil: Predominantly clayey

Planting density: Around 6.000 stocks for hectare

Vineyard location: A property of 12 hectares in a small hill at north of Sessa Aurunca

Exposure: South - West

Vineyard elevation: 350/400m s. l. m.

Trellising: Guyot

Vineyard age: Around 6 years

Yield per hectare: Around 70/75 yards

Harvest period: First decade of September

Vinification: Red fermentation for about 20 days under controlled temperature

Ageing: After malolactic fermentation, racking into barriques for 10 months with further ageing in steel for approximately 3 months

Color: Intense Red

Bouquet: Delicated perfum that recalls red fruits such as blackberries, cherries and prams, with a subtle taste of roasted liquorice

Flavor: Dense and smooth, ma assertive, with a prolonged and persistent tannin



*- Describing the Roman empire's wine, said:
"Never defy the Wineries of Falerno." -*

Virgilio - Georgiche, Book II

• WHERE THE STORY HAS FUTURE •

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