



# UMBRIA

ALLERONA

# Danielli

*Passi La Sagnatore*

**“MY DAILY EFFORT IS TO PRODUCE WINES THAT ARE MADE OF THE SAME SUBSTANCE OF WHICH MY LAND IS MADE.”**

Riccardo has been involved in natural wine making for 15 years and launched his own project in 2017. Born and raised in Alleronia, a few km from Orvieto, this is where Riccardo now produces 4 labels of his own, following the practices of his past and his Grandfather's teachings.

Riccardo's mission is to restore, revitalize and save as many vineyards as possible from abandonment. Vineyards that were once beautiful, thriving and produced amazing wines, but nowadays were left behind and abandoned due to migration to larger cities and the wine production moved towards areas easy to access and exploit to produce larger quantities in a more commercial way.

The vineyards are scattered particles in the area (in what was once the sea of Pliocene - hence why the name of his first wine, "pliocene"), between 300 and 500 above sea level, for a total of two hectares.

His vineyards are cultivated and wines produced with a mix of traditional (no pesticides, minimal sulfites, use of old traditional winepress, etc) and minimal impact modern methods (tractors, wine analysis through production to understand the stage of fermentation, etc), with the objective of respecting the land and getting quality over quantity.

VARIETIES: TREBBIANO, VERDELLO, DRUPEGGIO, MALVASIA, GRECHETTO, SANGIOVESE,  
CILIEGILO, ALEATICO  
PRODUCTION: 10,400 BOTTLES



# QUANDO TORNÌ

## MACERATED WHITE WINE

Grape variety: 50% Trebbiano, 50% Grechetto

Vintage: 2021

Exposure: north, north-east

Altitude: 300-500 meters

Soil: clay

Training system: traditional vineyards with guyot and "ad archetto"

Age: 50% young planted in 2015, 50% 50 y/o

Plant density: 3,000 per hectare

Yield per hectare: 35-45 q/ha

Collection method: manual

Harvest: first half of September

Production: 2,600

In the cellar: Spontaneous fermentation in fiberglass with short maceration on the skins for two days. Vinification in steel. Unfiltered, unfinned.

12.5% vol.



# CINQUEMILA LIRE

## MACERATED WHITE WINE

Grape variety: Trebbiano, verdello, drupeggio, malvasia, grechetto

Vintage: 2021

Exposure: various

Altitude: 300-400 meters

Soil: clay

Training system: traditional vineyards with guyot and "ad archetto"

Age: 50-60 years old

Plant density: 3,000 per hectare

Yield per hectare: 35-45 q/ha

Collection method: manual

Harvest: first half of September

Production: 2,600 bottles

In the cellar: spontaneous fermentation in fiberglass and demijohns with maceration on the skins for 6 days. Unfiltered, unfined.

12% vol.



# BATTIBALENO

## MACERATED WHITE WINE

Grape variety: 100% Trebbiano

Vintage: 2021

Exposure: north-north east

Altitude: 400 meters

Soil: clay

Training system: guyot

Vineyard management:

Age: young, planted in 2015

Plant density: 3,300 per hectare

Yield per hectare: 45 q/ha

Collection method: manual

Harvest: second half of September

Production: 2,400 bottles

In the cellar: spontaneous fermentation and maceration on the skin for 6 months in anfora.

12% vol.



# UN GIORNO CAPIRAI

## RED WINE

Grape variety: 60% sangiovese, 40% mixed vines including Cilieggiolo and Aleatico

Vintage: 2021

Exposure: various

Altitude: 300-400 meters

Soil: clay

Training system: traditional vineyard with "ad archetto" system

Age:

Plant density: 3,000 per hectare

Yield per hectare: 35-45 q/ha

Collection method: manual

Harvest: first half of September

Production: 2,400 bottles

In the cellar: Spontaneous fermentation in fiberglass. 5 days maceration on the skins.

Unfiltered, unfined.

12% vol.



FILOMENA  
SELECTIONS



FILOMENA  
SELECTIONS