

COMPANY

Our company, located in the Comino Valley and the Liri River Valley, in the inland part of the province of Frosinone, is an integral part of the renowned DOP of Atina Cabernet wine. The entire area is protected by the Apennines and exposed in a way that is cradled by the sun's rays throughout the day.

The lands, rich in limestone and with a perfect balance of clay, located on the slopes of the Apennines and divided into the municipalities of Broccostella, Alvito, Casavieri, Fontechiari, and Gallinaro, provide great nutritional input to the vineyards, conferring a unique mineral character.



The care of this territory, respect for tradition, ancient teachings, and the optimization of modern agronomic techniques, finally allows our winemakers to obtain the raw materials that will give life to the products we are proud of in the cellar.

Today, the family tradition is integrated and stimulated by the younger generation, which aims to make the quality of the products appreciated and spread.



TENUTA CERVELLI

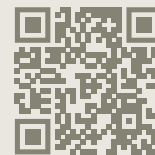
REGISTERED OFFICE

Società Agricola Le 4 Cantine s.r.l.
Via Giacomo Balla, 2
00030 – San Cesareo (RM) - Lazio
VAX/Tax Code: 14472261008

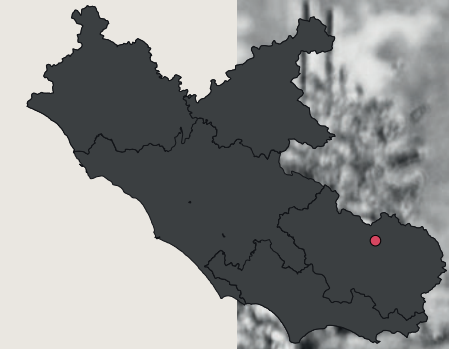
WINERY AND SALES POINT

Via Aurita 6
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Artigiani del vino





ATINO

Cabernet of Atina DOC

Grape varieties: Cabernet Sauvignon 85% Merlot 15%

Intense purple-red with ruby shades

Initially, it evokes ripe red fruits, with vegetal, floral, mineral and tertiary aromas emerging as minutes pass.

Very persistent, refined and elegant. The tannins and alcohol lay in the background, well-blended with the other organoleptic characteristics.

Excellent with rare red meat, game and stew.

Serving temperature: 16-18 °C



Maresciallo

Merlot of Frusinate IGT

Vitigno: Merlot 100%

Intense and impenetrable ruby red.

It stands out for its red and black berry fruits, which, thanks to the 12 months of aging in tonneaux, are enhanced with toasted and spicy notes.

Soft and enveloping with a well-defined yet velvety tannin.

Food pairing: Try it with game-based dishes, truffles, and porcini mushrooms.

Serving temperature: 16-18 °C



fasti

Rosato of Frusinate IGT

Vitigni: Merlot 100%

Light pink.

Fruity aroma with slight spicy notes.

Harmonious and balanced, with good softness and the right acidity.

Food pairing: Ideal companion for summer barbecues, both for fish and meat.

Serving temperature: 10-12 °C



LISANDRA

Moscato of Frusinate IGT

Grape variety: Moscato bianco 100%

Straw yellow with golden reflections.

Very intense with aromatic notes.

Fresh and persistent on the palate.

Ideal for aperitifs, appetizers, and raw seafood.

Serving temperature: 10-12 °C



SCIÙME

Passerina of Frusinate IGT

Grape variety: Passerina 100%

Very intense straw yellow with golden and lively hues.

Intense and pleasantly fruity and herbaceous.

Fresh and slightly savory on the palate.

Great with seafood pasta, vegetarian cuisine, and semi-aged cheese.

Serving temperature: 8-10 °C



mefite

Maturano of Frusinate IGT

Grape variety: Maturano 100%

Very lively straw yellow with golden reflections.

Intensely fruity with delicate floral notes.

Balanced taste, excellent acidic structure, and pleasant sapidity.

Perfect with spaghetti with clams and bottarga, and grilled fish.

Serving temperature: 10-12 °C



CABERNET

Cabernet Grappa

White Grappa

It has a clear, transparent, and crystalline color.

The aroma is very fine and persistent, with distinct fruity notes linked to the Cabernet Sauvignon grape variety from which it comes.

Serving temperature: 10-12 °C



PASSERINA

Passerina Grappa

Barrel-aged Grappa

Passerina Grappa aged in wooden barrels, which gives it a brilliant amber color.

On the nose and in the glass, it presents a delicate, spiced aroma enriched with notes of ripe fruit.

Serving temperature: 12-14 °C



Extra Virgin Olive Oil

Olio Extra Vergine di Oliva

Varieties: Leccino, Marina, and Moraiolo

A sweet and delicate oil, cold-extracted, with fruity notes that pairs well with delicate dishes, fish and shellfish, white meats, and light pastas.

Also available in a 5-liter size.

OIL