

# GIANCARLO CECI

## FROM 1988 IMPLEMENTING ORGANIC AGRICULTURE

The estate of Giancarlo Ceci, the concrete embodiment of eight generations of this family's family respect for nature and tradition, is located at 250 meters (825 feet) above sea level in the northern part of Apulia near the city of Andria. From 1988 Giancarlo Ceci runs the property and he started to implement organic agriculture in growing vegetables as fennel, broccoli, cauliflower and celery from the beginning of his management of the property.

In 2000 he began to develop under the same principles the cultivation of the vineyards applying methods of innovation, dedication to high quality, and modern marketing with the cooperation of the agronomist and enologist Lorenzo Landi.

The estate itself, which occupies a very large surface area, produces a series of different crops: grapes, olives, fruit, and vegetables; totally owned: 240 hectares (70 vegetables, 70 vineyards, 100 olives) and additional 750 hectares under management (350 vegetables, 400 olives.) - [1 hectare equals 2.47 acres]

The vineyards cover 70 hectares (175 acres) and are planted to a significant number of different grape varieties: Nero di Troia (or Uva di Troia), Aglianico, Montepulciano, Cabernet Sauvignon, Bombino Nero, Moscatello, Moscato Bianco, Chardonnay, Bombino Bianco.

The olive groves used for the production of biological olives cover approximately 500 hectares (1,235 acres) and are planted principally to the Coratina variety along with smaller percentages of Leccino and Frantoio.

The cellars were constructed in 2004 and occupy an area of 3000 meters of covered space; the olive mill is directly adjacent.

The area below the family's traditional home, a substantial castle, have been transformed into a space for the aging of the estate's wines in small oak barrels.

**A fully-equipped guest house for customers, organized for tastings as well, is also part of the estate's facilities.**

Giancarlo Ceci is man with few strong convictions: a) the agriculture must be **ORGANIC**. His property, being located in a warm and dry area, is naturally adapt for avoiding chemical pesticides and fertilizers; 2) the **UVA di TROIA** is one of the great world wine varieties, characterized by a late maturation and a natural specific aromatic connotation defining its identity.

3) the **OLIVE OIL** is the second jewel of the farm. You can tell to a vine and olive grower that you do not like his wines without tough reactions, but you could really make an enemy of him if you say that you do not like his Extra Virgin Olive Oil.

This one is mainly obtained from the "coratina" variety of olives and marked by a typical fruity flavor and a high content of polyphenols.

Some basic rules have to be observed so as to obtain such a high-quality product: the olives have to be picked at the right time, while the harvesting itself and the milling have to be carried out as quickly as possible, avoid any possible causes of product oxidation during processing and storing.

*MADE WITH ORGANIC GRAPES  
CERTIFIED ORGANIC BY ICEA*

