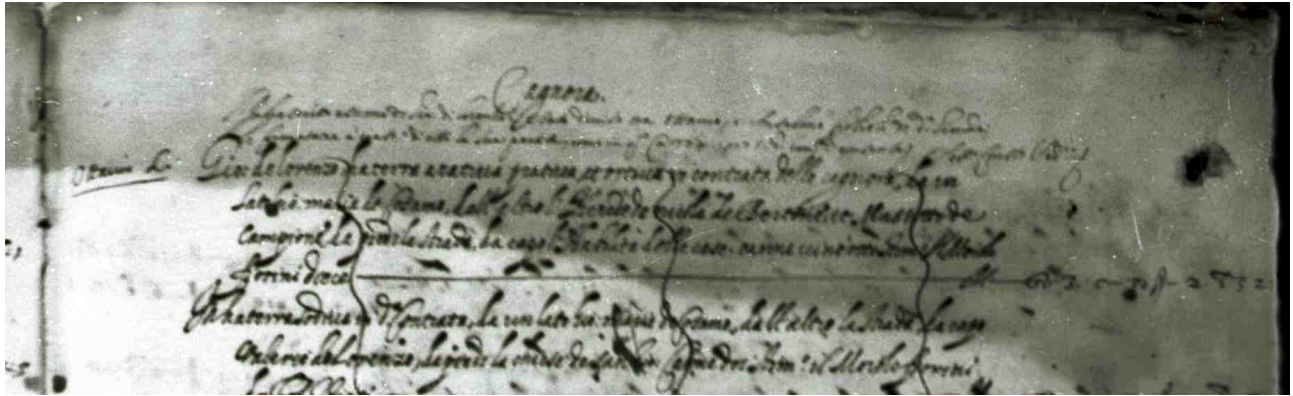


THE OTTAVI FAMILY HISTORY



" Gio de Lorenzo ha terra arativa et hortiva in contrata delle Cagnore, da un lato Gio Maria de Cosamo, dall'altro l'herede de Nicola de Bertone et Massotto de Campione, da piede la strada, da capo l'Habilità delle case. Canne Vintotto stimato il Moioio fiorini diece

L'infrascritto estimo di Gio di Lorenzo è stato diviso tra Ottavio e Anselmo figlioli di detto Giovanni e formatane a ciascuno di essi la sua partita come in questo catasto alle pagine: (Firma del Notaio) "

This document is the beginning of the description of **Giovanni di Lorenzo's** properties as is reported in the 1500 descriptive cadastre concerning the town of **San Severino Marche, Càgnore** village.

Giovanni di Lorenzo had two sons **Ottavio** and **Lorenzo**. From the former descends the family who is the present owner of the mansion and the lands.

The property is situated on top of a hill in a place well-known for the fertility of its soils and its peculiar climate.

The altimetry of the hills and the position sheltered from the winds favour **vine growing**.

Since long time this activity has been extremely profitable. In fact, dating from 1500, as you can keep on reading in the descriptive cadastre, part of the Càgnore area was used for vine growing.

HISTORICAL BACKGROUND ON WINE, WINERY AND LOCATION

In 1985, **Cesare Maria Ottavi**, full professor at the University of Rome, engineer and grandchild of the famous archeologist of ARA PACIS Giuseppe Moretti, keen vine grower and very fond of the places where he has spent his childhood, inherited both the mansion and the estate from his father. and set up his own business plan a series of investment programmes. He aimed at producing **high quality and prestigious types of wine**, moving on different fronts at a time, such as:

- Identifying the potential organoleptic characteristics effectively available in the local wines, by way of vinifications - controlled through the most modern methods - of a **selection of grapes** proceeding from local vines or vines which had been acclimated since long;
- Experiencing growing of vines which for their own characteristics are able to complement those of the wines produced by local vines in order to get to an optimum quality;
- Restoring the old OTTAVI's mansion and the small church of the "Pantanelle" and promoting the place, given that they were built in 1400 and therefore represent an ancient and sound local tradition.

- This program has been steadily carried out in the following years by providing the wine cellar with ultra-modern equipment and identifying and selecting special wines although proceeding from well-known types of vines universally grown, such as **Montepulciano** and **Sangiovese** grosso, and a unique wine produced from an ancient local vine such as **Vernaccia nera**. The mansion and the small church were also restored.

In 1997, **Giancarlo Soverchia, celebrated oenologist**, realized how extraordinary were the wine produced in this area and how exceptional its potentialities and decided to become a keen collaborator, with the aim at reaching excellence.

THE CELLARS AND OIL MILL

Thanks to the encouraging success of wine and to developments in oil, 2004 saw the old, historical cellar become insufficient leading to a necessity to come up with a radical solution to deal with the problem.



The old cellar

Due to the beauty of the location and the pollution that it would have brought, the possibility of creating a thermo-conditioned warehouse for processing wine was excluded. It was instead, decided to create a new, underground cellar, connected to the old, and dedicated to both the processing and ageing activities. The aim being to have a null visual impact and to avoid the consequence massive thermo conditioning

The job required a great amount of effort in planning and building It took, however, just two years to complete The cellar was tested in September 2006



The new cellar

The old cellar was emptied of all technological equipment and will be restored and prepared for use as soon as possible.

The new cellar is developed underground on three levels with around one thousand meters squared of surface; it has a high level of automation, a sophisticated for controlling and managing environmental parameters, weather station, satellite connection, and modern multimedia supports to welcome the visitor.

In one part of the old cellar which was originally meant to be a barriques warehouse was located a modern olive press which makes it possible to press olives within three hours from picking.

The barriques warehouse can hold around 400 casks



barricaia.jpg

Cask warehouse