

# I CA RO

Reckless Wines from Rome





**“We fell in love with a vineyard, so beautiful to make us reckless”**



And so, without reasoning, we embraced a journey that led us to challenge some rules, get rid of a some fears and take back some **beauty**.

Near Rome, in the **Roman Castles area**, we discover **volcanic lands**, boldly suited for the vineyard and yet voiceless.

We focus on the grapes of a single vineyard near **Velletri**, surrounded by a 250 hectares natural monument of wild forest, huge oaks, maples and cyclamen.



**Nero Buono, Malvasia, Trebbiano** and a bit of Moscato. **Organic** vineyard with the use only of copper and sulfur. Looking west you can spy the sea and in the windy days you can feel the salt.

**Egidio and Paola** are the two owners and farmers. They take care of the land, the vineyard and the fruit-trees, all alone. We help them, observing and studying each movement.

We work together, we feel good.  
We take courage.



## **I CA RO “I Castelli Romani”**

Our ambitions are all in this land. We want to take back the grapes and the wines. Give them new life, new vitality, new expression.

Give rise to a **renaissance** of the Roman Castles.



In the wine-house, in **Genzano**, it is only spontaneous fermentation. Zero or very little So<sub>2</sub>, no filtration, no control of temperatures.  
No enologist or long experience yet with clear ideas and the will to make an **expressive, natural, popular**, anti-elite wine for the people.



Four fellows from Rome, two elderly farmers and the dream to start a revolution in the Roman Castles.

Grapes are beautiful, legs are strong and sun is high. It will not be easy and we probably won't succeed, but this is Icaro: ***to be fooled by the beauty of your dreams.***

***Rocco, Luca, Gianmarco e Fabio.***

**I  
CA  
RO**

**RECKLESS  
WINES  
FROM  
ROME**

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# ALL OUR WINES ARE AND ALWAYS WILL BE WITH GRAPES:



**FROM VOLCANIC VINEYARDS  
OF CASTELLI ROMANI AREA**



**NATURALLY GROWN WITH NO CHEMISTRY  
AND MANUALLY HARVESTED WITH HUGE LOVE**



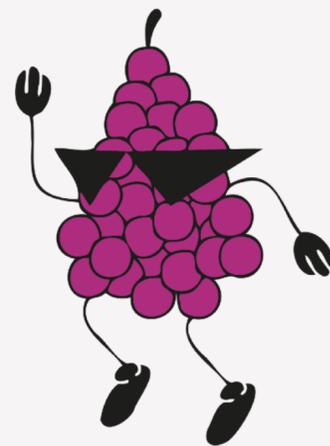
**SPONTANEOUSLY FERMENTED  
WITH INDIGENOUS YEASTS**



**WITH NO TEMPERATURE CONTROL  
OR FILTRATION OR ADDITIVES**



Our grapes come from a wonderful farm surrounded by the wild and uncontaminated woods of "Torrecchia Vecchia". A naturally bred vineyard since **1991**, one hectare of pergola facing north-east, which gives us **Malvasia di Candia** and **Trebbiano** and another hectare grown with Guyot from which comes the **Nero Buono**.



The soil is **volcanic**, composed of clay and a small percentage of sand (pozzolana), in an area particularly rich in tuff. In the vineyard, **homeopathic** treatments such as propolis and molasses are used to attract insects that carry yeasts. Only copper, sulfur and zeolite are used (which serves to reduce the use of copper). **No weeding, nor pesticides, nor intensive treatments.**

We **manually harvest** in small 20kg crates, looking for the perfect ripeness of the grapes every year. In the winehouse, in **Genzano**, fermentation is **spontaneous**, in 20-30hl fiberglass containers and in two 800lt amphorae. **We don't filter, we don't clarify, we don't control the temperature.** We do practically nothing that is not strictly necessary. We only use a symbolic amount of sulphites before bottling for which we respect, as for decanting, the **lunar cycles**.



# NEMICO

## VOLCANIC WHITE

The name Nemico (Enemy) is a tribute to the **Volcanic lake of Nemi**. You can see the lake from our wine-house and this is the reason why we fell in love with it instantly. Nemico is our first wine and the one that represents us the most.

**Malvasia di Candia and Trebbiano**, just a power nap of one night in maceration on the skins for 30% of the mass and then fiberglass vessel to complete the spontaneous fermentation. It is the most authentic expression of it's vineyard in **Velletri** and it is exactly what we had in mind when we decided to make wine in **Castelli Romani**. A fresh, irreverent, territorial white. A wine in which minerality and aromatic nuances are in perfect balance for a long, mutable, deep drink.

**NEMICO** | Fermentazione Spontanea | Vetroresina  
**BIANCO VULCANICO** | Lieviti Indigeni - Non Filtrato | Intervento Minimo  
 Temperatura Non Controllata | Vendemmia Due

# ICARO

11% VOL | VINO BIANCO | LOTTO L01/22  
 75 CL e | PRODOTTO DA ICARO VINO srl GENZANO DI ROMA | PRODOTTO IN ITALIA  
 (RM) ITALIA - IMBOTTIGLIATO DA RM/12858/IT | CONTIENE SOLFITI 

**VINEYARD** Velletri-Tendone-1991  
**GRAPE** Malvasia di Candia and Trebbiano

**FERMENTATION VESSEL** Spontaneous  
 Fiberglass

**VOL** 11% Abv  
**FORMAT** 75cl Bottle

**Vintage**  
**2021**

# OPERAIO

## WORKING CLASS RED

We wanted a fresh, direct and spontaneous red wine. Powerful and expressive to reach everyone by representing the territory without hiding its rustic but always authentic character. L'Operaio is a **wine for daily fatigue and for block parties** in the streets. It is a working class red, **made with hands and heart.**

60% **Nero Buono** grape from Guyot-trained vines on volcanic soil, 40% **Malvasia and Trebbiano**, from Pergola-trained vines. The white and red grapes are fermented separately in fiberglass and then blended before bottling for a wine of great freshness and surprising acidity with a crunchy tannins that lengthen and complete the drink. There is everything you need: red fruit and minerality, body, acidity and balsamic hints.

**Drinkers from all over the world. Let's Unite!**

# OPERAIO

**ROSSO POPOLARE**

**Fermentazione Spontanea**  
**Lieviti Indigeni - Non Filtrato**  
**Temperatura Non Controllata**

**Vetroresina**  
**Intervento Minimo**  
**Vendemmia Due**

# ICARO

**11% VOL**  
**75 CL e**

**VINO ROSSO**  
 PRODOTTO DA ICARO VINO srl GENZANO DI ROMA  
 (RM) ITALIA - IMBOTTIGLIATO DA RM/12858/IT

**LOTTO L02/22**  
**PRODOTTO IN ITALIA**  
**CONTIENE SOLFITI**



**VINEYARD** Velletri - Guyot e Tendone  
**GRAPE** Nero Buono, Trebbiano, Malvasia

**FERMENTATION VESSEL** Spontaneous Fiberglass

**VOL FORMAT** 11% Abv 75cl Bottle

**Vintage**  
**2021**

# ROSARIO

## PINK MESTIZO

Elegant but at the same time deeply materic. It's difficult to frame it in the classic schemes of purity. Rosario is a **frontier wine** that reveals energy and sensuality from the first to the last sip.

The soul of **Trebbiano and Malvasia** meets 1/4 of the best **Nero Buono** with no skin contact. They unite, they influence each other, they find strength in contamination. They ferment together, spontaneously, in fiberglass, giving unexpected acidity, elegance, fruit and depth. You feel the vineyard, you feel the volcano but there is also something elusive; the salt and balsamic of Mediterranean herbs.

Rosario is an anthem to freedom, it combines strength and refinement, territorial heart and originality. Rosario is the new, mestizo rosé of Castelli Romani!

**ROSARIO**  
ROSATO METICCIO

Fermentazione Spontanea  
Lieviti Indigeni - Non Filtrato  
Temperatura Non Controllata

Vetroresina  
Intervento Minimo  
Vendemmia Due

# ICARO

11% VOL | VINO ROSATO  
75 CL e | PRODOTTO DA ICARO VINO srl GENZANO DI ROMA (RM) ITALIA - IMBOTTIGLIATO DA RM/12858/IT

LOTTO L03/22  
PRODOTTO IN ITALIA  
CONTIENE SOLFITI



Harvest Two

**VINEYARD** Velletri - Guyot e Tendone  
**GRAPE** Nero Buono, Trebbiano, Malvasia

**FERMENTATION VESSEL** Spontaneous Fiberglass

**VOL** 11% Abv  
**FORMAT** 75cl Bottle

**Vintage**  
**2021**

# SCHICCHERA

## CARBONIC ROSÈ

/ Schic • che • rà • re / to drink often and abundantly wine or liqueurs ≈ raise the glass, bend the elbow ≈ hit the bottle, swig, gulp.

Schicchera is an explosive rosé for compulsive drinking. It is for parties, noisy dinners, crowded clubs and summer nights. We use **Trebbiano, Malvasia and Nero Buono in a full-cluster carbonic maceration** in steel to load the aromatic bomb and make the most fruity and intense characters of the grapes explode.

Subtle tannins, freshness, lots of acidity and the recklessness of youth. Schicchera is agile, quick and immediate.

**Drink it in a Bang!**

**SCHICCHERA**  
ROSATO CARBONICO

Fermentazione Spontanea Lieviti Indigeni - Non Filtrato Temperatura Non Controllata	Acciaio Intervento Minimo Vendemmia Due
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# ICARO

11% VOL 75 CL e	<b>VINO ROSATO</b> PRODOTTO DA ICARO VINO srl GENZANO DI ROMA (RM) ITALIA - IMBOTTIGLIATO DA RM/12858/IT	LOTTO L04/22 PRODOTTO IN ITALIA CONTIENE SOLFITI	
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Harvest Two

<b>VINEYARD</b> Velletri - Guyot e Tendone
<b>GRAPE</b> Nero Buono, Trebbiano, Malvasia

<b>FERMENTATION VESSEL</b> Spontaneous Steel
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<b>VOL</b> 11% Abv
<b>FORMAT</b> 75cl Bottle

<b>Vintage</b> 2021
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**CONTACTS**

**ICARO**

# WINEHOUSE

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# INFO & SALES

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# WEB

 [www.icarovino.it](http://www.icarovino.it)

 [@icaro\\_vino](https://www.instagram.com/icaro_vino)

 [@icaro.vino](https://www.facebook.com/icaro.vino)



# ROCCO

# LUCA

# GIANMARCO

# FABIO



# ICARO MANIFESTO



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ICARO is a small project to re-discover the **Roman Castles area**. We want to make people know the grapes and wines of this volcanic land, brazenly suited for the vineyard yet voiceless.

We want to do it in a **natural, popular, anti-elite way**. We want to bring the wines from Rome back to the people with simplicity, authenticity and beauty.

We don't want to do it alone, but creating the most beautiful and powerful **network** of people, producers and wineries willing to believe in this idea with us.

And we want to **have fun. Seriously.**

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